



CATALOGUE
EIGHTY-SIX
COOKING AND HEATING
APPLIANCES
1914

The
MC CLARY MFG. COMPANY

HEAD OFFICE AND WORKS : LONDON CANADA

BRANCH WAREHOUSES

TORONTO · MONTREAL · WINNIPEG · VANCOUVER · ST. JOHN N.B.
HAMILTON · CALGARY · SASKATOON · EDMONTON

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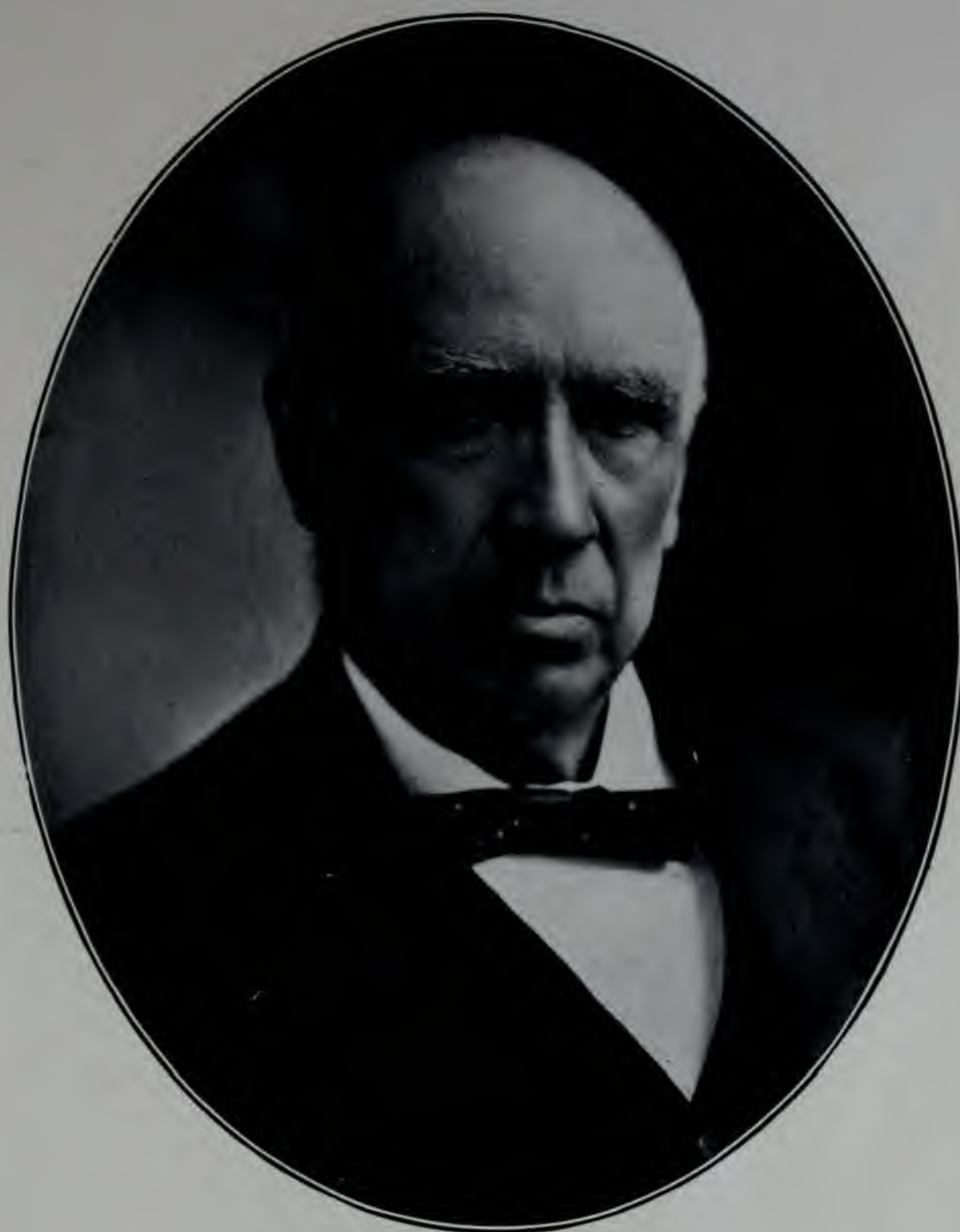
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Mr. JOHN McCLARY,

PRESIDENT, The McClary Manufacturing Company.

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SASKATOON,
SUB-BRANCH OF
WINNIPEG.

EDMONTON,
SUB-BRANCH OF CALGARY.



Storage and Shipping

Power Plant

Mounting Shops

Moulding Shop

McCLARY'S STOVE WORKS

The Largest Stove Manufacturers in the British Empire—where the "Famous" Stoves, Ranges and Furnaces are made. It represents over sixty-five years of experience and growth.

Our guarantee of high quality and service is backed by this plant with a highly organized and efficient staff.



A SURVEY

Success to an industry in this age is in the ultimate the crystallization of public confidence. We feel this responsibility. Our enviable reputation of over three score years has been achieved by faithful diligence to and watchfulness of our high ideals of quality in materials, workmanship and finish. Each year sees a higher standard attained—a position reached only by constant effort and honorable dealings.

We have the most improved machinery and the latest methods of production which produce the best known results.

SERVICE

On account of our expert trained business management and numerous branches, which are dotted from coast to coast, we are able to supply at short notice any demand. **Quick shipment** is a feature of our complete system. We have devised a splendid system for repairs which is constantly at your service.

VARIETY

We manufacture a stove for every need. With our enormous facilities we are in a position to fully equip the largest hotel, club or institution, etc., as well as every private home, with every appliance from immense steel ranges to the smallest kitchen utensils. Write us, stating specifications for any need connected with the kitchen or heating of buildings, and your inquiry will receive prompt attention.

CO-OPERATION

This we believe has been the keynote of our success. Our designers are always devising new models, often the embodiment of your suggestions, with the latest labor- and fuel-saving devices, in order to supply you with a live line of stoves that sell. Besides, we do extensive and liberal advertising on an original basis. We have made a study of the best methods of advertising, and our numerous and various schemes, along with the advice from our experience, are always at your service. This, with your co-operation, will ensure you a live, up-to-date business.

We take this advantage to show that we appreciate your efforts and to thank you for your loyal support and co-operation. This organization was designed to serve the public and we will take it as an act of confidence if you will offer suggestions, criticisms or, in fact, continue to use our services as in the past.

McCLARY'S.



MEMORANDA

We ship all goods at "Owner's risk" and our responsibility ceases when they have been delivered and signed for by the Transportation Company in good order.

Examine every shipment carefully for shortages or breakages before signing a clear receipt, because holding a clear receipt, no Transportation Company will entertain any claim for shortage or damage.

Do not refuse a shipment on account of breakage or shortage, but have the agent note the condition of the shipment on the freight bill before signing for their delivery.

A claim with the freight receipt attached should be sent to the Transportation Company through their local agent.

When our assistance is desired in obtaining a settlement write us; we are always ready to do our utmost to secure a prompt adjustment.

CABLE ADDRESS: "McCLARY, LONDON."

A.B.C. 4th and 5th Editions and Western Union

Wm. S. McClary
Branch 1000



McClary's Steel Ranges

(Domestic)

For Coal or Wood

VIEWS IN OUR
MOUNTING SHOPS

This shows two sections
only of our five immense
mounting floors



McGLARY'S
FAMOUS
STOVES
BEST IN THE LAND



"SASK-ALTA" STEEL RANGE



SIZES UNIFORM IN "SASK-ALTAS"

Nos.	Cooking Holes	Size Oven, ins.
8-216	4-8 in. and 2-6 in.	16 x 21 x 14
9-216	4-9 in. and 2-6 in.	16 x 21 x 14
8-218	4-8 in. and 2-7 in.	18 x 21 x 14
9-218	4-9 in. and 2-7 in.	18 x 21 x 14
8-220	6-8 in.	20 x 21 x 14
9-220	6-9 in.	20 x 21 x 14

All Wood Fire Boxes 25 in.
All Pipe Collars 7 in.

EXTRAS

Straight Water Front
Crooked Water Front

Shipping
Weight

23
43

Code
SATIN
SAINT

Square
with
High Closet

Reservoir
with
High Closet



Nos.	Crated Weight	Tel. Code	Nos.	Crated Weight	Tel. Code
8-216	540	SAQKCO	9-216	540	SAQKDS
8-218	555	SAQKEM	9-218	555	SAQKFP
8-220	560	SAQKGN	9-220	560	SAQKHY

Nos.	Crated Weight	Tel. Code	Nos.	Crated Weight	Tel. Code
8-216	585	SAXKCU	9-216	585	SAXKDS
8-218	605	SAXKEP	9-218	605	SAXKFP
8-220	620	SAXKGO	9-220	620	SAXKHM



Square
with
High Shelf

Reservoir
with
High Shelf



Nos.	Crated Weight	Tel. Code	Nos.	Crated Weight	Tel. Code
8-216	535	SAQLCU	9-216	535	SAQLDY
8-218	550	SAQLEP	9-218	550	SAQLFS
8-220	555	SAQLGM	9-220	555	SAQLHO

Nos.	Crated Weight	Tel. Code	Nos.	Crated Weight	Tel. Code
8-216	580	SAXLCO	9-216	580	SAXLDM
8-218	600	SAXLEW	9-218	600	SAXLFU
8-220	615	SAXLGY	9-220	615	SAXLHS



Square

With
Reservoir



Nos.	Crated Weight	Tel. Code	Nos.	Crated Weight	Tel. Code
8-216	485	SAQCO	9-216	485	SAQDM
8-218	500	SAQEW	9-218	500	SAQFY
8-220	505	SAQGU	9-220	505	SAQHS

Nos.	Crated Weight	Tel. Code	Nos.	Crated Weight	Tel. Code
8-216	530	SAXCM	9-216	530	SAXDU
8-218	550	SAXEY	9-218	550	SAXFG
8-220	565	SAXGO	9-220	565	SAXHW

McGLARY'S
FAMOUS
STOVES
BEST IN THE LAND



"KOOTENAY" STEEL RANGE

SIZES UNIFORM IN "KOOTENAY"

Nos.	Cooking Holes	Size of Cooking Surface	Size of Oven, ins.
8-614	4-8 in.	28 $\frac{3}{4}$ x 29 $\frac{3}{4}$	14 x 20 x 13
9-614	4-9 in.	28 $\frac{3}{4}$ x 29 $\frac{3}{4}$	14 x 20 x 13
8-618	6-8 in.	33 $\frac{1}{2}$ x 30 $\frac{3}{4}$	18 x 20 x 13
9-618	6-9 in.	33 $\frac{1}{2}$ x 30 $\frac{3}{4}$	18 x 20 x 13
9-622	6-9 in.	40 $\frac{1}{4}$ x 30 $\frac{3}{4}$	22 x 20 x 14

Size of Pipe Collar in 8 and 9-614, 6 inches, and 7 inches in other sizes.

Wood Fire Box in 8 and 9-614, 24 inches, and 24 $\frac{1}{2}$ inches in other sizes.

EXTRAS	Weight	Code
Straight Water Front...	23	KOTIN
Crooked Water Front...	40	KOINT
Corrugated Water Front	25	KONIT

Square with High Closet

Reservoir with High Closet



Nos.	Crated Weight	Tel. Code
8-614	410	KOQKAY
9-614	410	KOQKBS
8-618	515	KOQKEP

Nos.	Crated Weight	Tel. Code
9-618	515	KOQKFU
9-622	545	KOQKJO

Nos.	Crated Weight	Tel. Code
8-614	470	KOXKAP
9-614	470	KOXKBU
8-618	560	KOXKEY

Nos.	Crated Weight	Tel. Code
9-618	560	KOXKFS
9-622	600	KOXKJO



Square with High Shelf

Reservoir with High Shelf



Nos.	Crated Weight	Tel. Code
8-614	400	KOQLAP
9-614	400	KOQLBO
8-618	505	KOQLEW

Nos.	Crated Weight	Tel. Code
9-618	505	KOQLFY
9-622	535	KOQLJM

Nos.	Crated Weight	Tel. Code
8-614	460	KOXLAM
9-614	460	KOXLBY
8-618	550	KOXLEP

Nos.	Crated Weight	Tel. Code
9-618	550	KOXLFO
9-622	590	KOXLJU



Square

With Reservoir



Nos.	Crated Weight	Tel. Code
8-614	350	KOQAM
9-614	350	KOQBU
8-618	455	KOQEV

Nos.	Crated Weight	Tel. Code
9-618	455	KOQFO
9-622	485	KOQJS

Nos.	Crated Weight	Tel. Code
8-614	410	KOXAS
9-614	410	KOXBO
8-618	500	KOXEM

Nos.	Crated Weight	Tel. Code
9-618	500	KOXFU
9-622	540	KOXJY



"KITCHEN" STEEL RANGE

For Coal, Coke or Wood

The "Kitchen" is a neat, compact range, especially adapted for a home with limited kitchen space. Its bright and sunny nickel trimmings give to it that homelike appearance which makes a small kitchen so cosy.

It is the embodiment of all the conveniences found in larger ranges. In fact, the McClary "Kitchen" Steel Range, in point of material, workmanship and completeness, is unequalled by any of similar price.

Oven—It is here again that "McClary's" means "efficiency." The oven is large and will take four 10-inch pie plates without crowding; this has been made possible by extending the oven under the fire-box. In doing so neither the ash-pit nor the fire-box has been sacrificed. The body of the oven is built of heavy sheet steel plate, which has proved by test to be the best. The back is treated with McClary's Anti-Rust Aluminum process, while the remainder of the interior is nickel coated, making it thoroughly sanitary and giving it a bright and clean appearance. In the middle of the oven there is placed one of our easily removable sanitary, aluminized racks.

Drop Oven Door—The three salient features of the Drop Door are—

(1) **Lever Handle** which works in double notched catch. This when closed practically seals the oven—so tightly does it fit. If the lever is dropped into the second notch the door stands open (about $\frac{3}{4}$ of an inch), thus moderating the temperature of the oven or browning the baking when done.

(2) **Enamelled Lining**—The lining of the door has a surface like glass and is as hard as flint. It is a great reflector of heat and makes a splendid temporary shelf for dripping pans or plates. It is level, rust proof and can be scoured clean and bright as easily as any enamelled surface.

(3) **Spring Poised**—The Spring for the door is made of specially selected material to stand the constant wear. It allows the door to drop gently into place flush with the oven bottom without jarring.

Grates—The grates in the kitchen are the Famous Duplex. They have strong, sharp teeth which readily crush all clinkers. By turning the crank a quarter of a turn the reverse of the coal grates are exposed, which may be used temporarily for wood. The grates come out readily through the front door when the two buttons on the front of the stove just above the hearth are turned. Wood Grates are easily adjusted. They are supplied as an extra.

Note that the hearth plate pulls out and adjusts to an opening of about 1 inch wide. This is exceedingly useful for starting the fire.

Fire-Box—The fire-box linings are made of Semi-Steel and are in five pieces. These are easily removable and when necessary easily replaced, either in part or as a whole. The front section is easily replaced by a water-front, which will supply a great quantity of hot water for every household use.

A heavy iron bar across the oven top at the front helps support the back sections and keeps ashes from sifting between oven and bricks.

To prevent rapid burning out of fire bricks and the oven front a circulation of air is caused by openings in the front, over the strip on which the oven door closes, and in the back directly opposite to those in front.

Broiler Door—The "Kitchen" Broiler Door is a unique feature of this stove. The opening is wide and deep, so that toasting and broiling are easily done. The ground faces of the door and range front fit very closely together on account of the catch lugs of the door sliding into a "V" slot. In proportion as it is jarred the tighter the door fits. The broiler door is exceedingly handy for firing and as it may be adjusted to two sized openings, works splendidly as a check draft damper.

Reservoir—It is large and easily heated. It is made of copper and tinned inside to withstand all corrosion. The covers are japanned to a bright even surface, adding a finished appearance to the range. The reservoir is easily attached or detached with the use of a screwdriver only. The reservoir is easily heated by turning the reservoir damper and carrying the heat under it.

Poke Door—It is placed in the front door flush with the bottom of the grates, thus allowing easy access to the fire.

The small drop door on the poke door prevents the dust from rising up to the cooking.

Clean-Out—There are three important features in a clean-out, all of which are combined in the Famous Ranges.

(1) Clean-out door is easily removable.

(2) The joints of the door frame are ground so well that there is no leakage of air to cool the oven bottom.

(3) It is in a convenient position to clean the flues easily.

High Closet—The High Closet consists of a strong cast-iron frame and heavy rolled blued sheet steel offset with deep plain nickel carvings and trimmings, giving a very handsome and pleasing appearance to the stove. It is fitted with the popular spring lift-up door. In the smoke pipe is a nickel-plated swivel damper which is a great economizer. Two handsome nickel-plated teapot stands also adorn the back.

There are few projections or bolts connecting it with the stove around which dirt may collect. It is packed in a light strong carton reinforced to prevent damage, etc., in shipping.

Top—The Famous Interchangeable Pan Top is used on the "Kitchen." With this the boiler may be used either across the range or lengthwise. The top is perfectly level and allows for contraction and expansion. It has a Famous Burnished Top (page 9).

"KITCHEN" STEEL RANGE

SIZES UNIFORM IN "KITCHEN"



Nos.	Cooking Holes	Wood Fire Box	Size of Cooking Surface, ins.
48-20	4-8 in.	23 1/2	30 x 31 1/2
49-20	4-9 in.	23 1/2	30 x 31 1/2
68-20	6-8 in.	23 1/2	30 x 35
69-20	6-9 in.	23 1/2	30 x 35

All Pipe Collars 7 inches.
Size of all Ovens, ins., 20 x 20 x 11 1/2.

EXTRAS	Weight	Code
Straight Water Front	25	KITIN
Crooked Water Front	30	KIINT

Square with High Closet

Reservoir with High Closet



Nos.	Crated Weight	Tel. Code	Nos.	Crated Weight	Tel. Code
48-20	495	KIQKDIN	68-20	510	KIQKRIC
49-20	495	KIQKDLS	69-20	510	KIQKRLG

Nos.	Crated Weight	Tel. Code	Nos.	Crated Weight	Tel. Code
48-20	555	KIXKDIC	68-20	595	KIXKRIG
49-20	555	KIXKDLU	69-20	595	KIXKRLS



Square with High Shelf

Reservoir with High Shelf



Nos.	Crated Weight	Tel. Code	Nos.	Crated Weight	Tel. Code
48-20	475	KIQLDIS	68-20	490	KIQLRIP
49-20	475	KIQLDLO	69-20	490	KIQLRLU

Nos.	Crated Weight	Tel. Code	Nos.	Crated Weight	Tel. Code
48-20	555	KIXLDIG	68-20	585	KIXLRIU
49-20	555	KIXLDLP	69-20	585	KIXLRLM



Square

With Reservoir



Nos.	Crated Weight	Tel. Code	Nos.	Crated Weight	Tel. Code
48-20	425	KIQDIP	68-20	445	KIQRIM
49-20	425	KIQDLY	69-20	445	KIQRLO

Nos.	Crated Weight	Tel. Code	Nos.	Crated Weight	Tel. Code
48-20	505	KIXDIU	68-20	535	KIXRIO
49-20	505	KIXDLM	69-20	535	KIXRLY



"GARRY" STEEL RANGE

Burns Coal or Wood

The "Garry" is a very popular range, built to supply the demand for a high-grade steel range at a popular price. The daintiness of the neat nickel trimmings, so easy to clean, set on the blued steel gives the range a very attractive appearance. It has all the faultlessness of construction of the other "Famous" brands, but is built of lighter material. It is a splendid stove for an ordinary family, being an excellent baker and cooker while consuming a minimum amount of coal. The large roomy oven, well proportioned fire-box and ash-pit, duplex grates, end shelf and handsome nickel trimmings make it a very attractive range.

Flues—The Flues are wide and deep, with rounding corners, making it extremely easy to clean. When the direct draft is closed the heat travels twice round the oven. It sweeps over the top and down the back to the bottom, where it is carried to the front of the range. It is then carried to the back again and up to the top, where it passes out under the back cover into the smoke pipe.

Oven—Large, quick Baking Oven heated with the least amount of fuel. Bakes as perfectly on the aluminum-coated heavy wire rack as on the level oven bottom. There is no buckling or bulging to spoil the baking, on account of being well braced. Aluminum Anti-Rust coated back.

Oven Door—Spring poised drop Oven Door falls into a horizontal position, forming a splendid temporary shelf for drawing out hot pans and dishes on to. Strong and well braced and will hold any moderate weight. The oven has a specially designed double oven door catch at the top, so that the door may be either tightly closed or left open a short way to moderate the temperature of the oven or for browning the baking at completion.

Fire-Box—The Fire-box is scientifically proportioned to the rest of the stove, so that the maximum amount of heat is obtained with the minimum use of coal. The sides are straight, with no dead places for ashes to choke the fire.

The linings are made in nine pieces of Semi-Steel. The back linings are hung from a cast-iron bar on the oven top and are held snugly into place by a groove in the brick rest, as in the "Sask-Alta." These advantages allow for uniform expansion and contraction.

Grates—The "Garry" is supplied with our "Famous" Duplex Grates, which have proved to be the most satisfactory for general purposes. They are strong, durable and easy to operate, supplying you always with a fine fire with little trouble. They may be reversed for the temporary use of wood. They are easily removed and may be replaced with wood grates. Wood Grates extra. With two end linings removed the Fire-box will accommodate a 20-inch stick of wood.

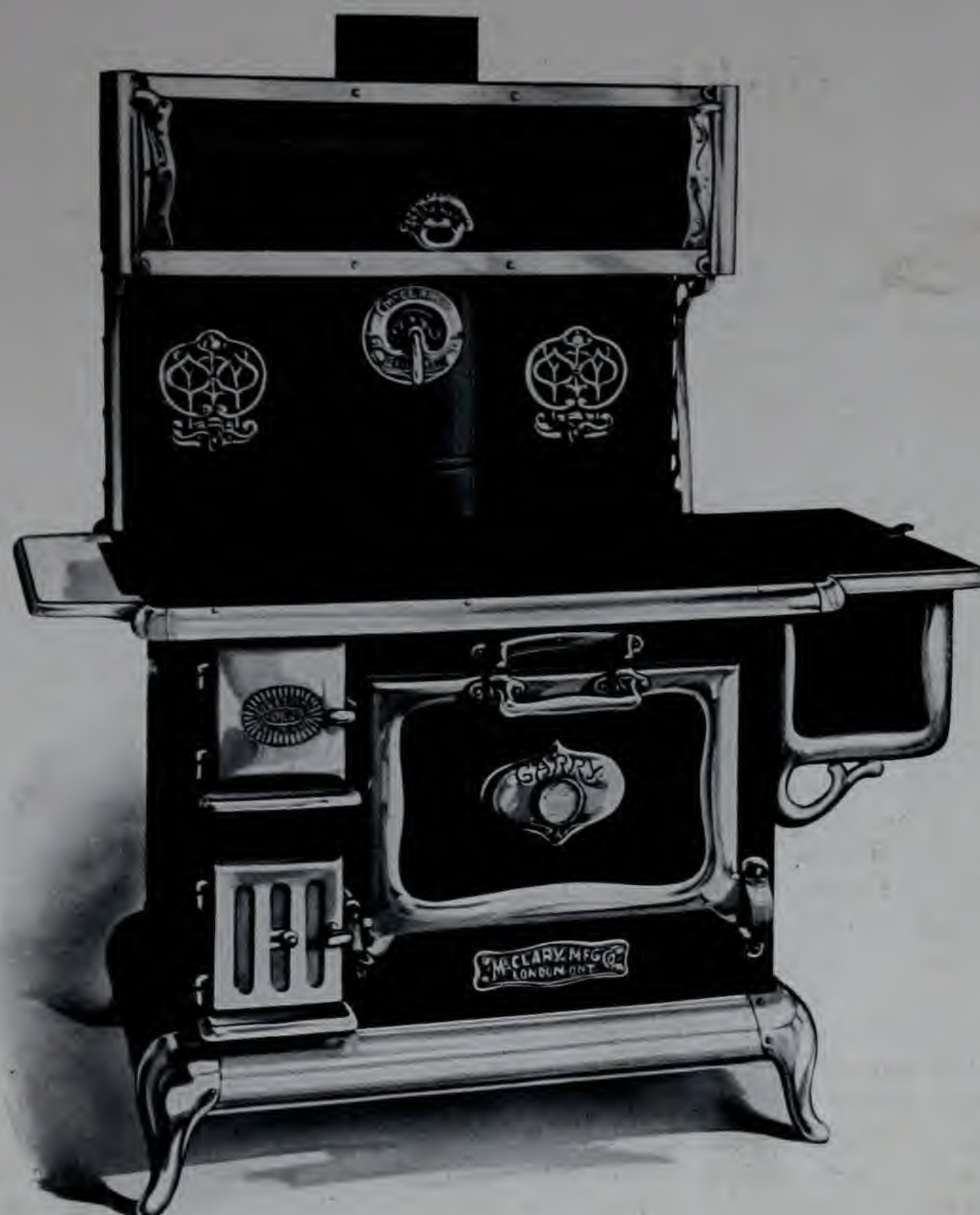
Doors—The Doors are all perfectly fitted; catches carefully tested in order that you may have no trouble with door flying open and not catching properly. Under the feed door and ash-pit doors there are ash guards which prevent ashes from sifting out on to the floor. Also in front of each one of these doors are small nickel-plated trays to catch any ashes that might fall out while removing the ash pan or putting in wood.

Nickelled Parts—The handsome nickelled parts are very plain and easily kept clean.

High Closet—The High Closet makes a complete and snug range of the "Garry." It is large and roomy and has the spring lift closet door, handsome nickelled teapot stands and a swivel damper in the smoke pipe. It fits the range snugly with very few bolts or projections to clean around.

Reservoir—The contact reservoir is made of copper, tinned inside to withstand corrosion. The reservoir hooks on the end of top like the end shelf and is held in place by three bolts. The reservoirs are sent out right handed unless otherwise ordered.

There is also supplied a cast-iron shelf which fits on either end.



"GARRY" STEEL RANGE

Nos.	Cooking Holes	Size of Pipe Collar, ins.	Size of Oven, ins.	Cooking Surface, ins.	Height from Floor, ins.	Length of Wood Fire-Box, ins.
8-218	6-8 in.	7	18 x 20 x 12 $\frac{1}{4}$	33 $\frac{3}{4}$ x 27	30 $\frac{1}{2}$	20
9-218	6-9 in.	7	18 x 20 x 12 $\frac{1}{4}$	33 $\frac{3}{4}$ x 27	30 $\frac{1}{2}$	20
8-220	6-8 in.	7	20 x 20 x 13 $\frac{1}{4}$	35 $\frac{3}{4}$ x 27	30 $\frac{1}{2}$	20
9-220	6-9 in.	7	20 x 20 x 13 $\frac{1}{4}$	35 $\frac{3}{4}$ x 27	30 $\frac{1}{2}$	20

TEL. CODE

	No. 8-218	No. 9-218	No. 8-220	No. 9-220
Square.....	GAQEM	GAQFO	GAQGU	GAQHS
Square with High Closet.....	GAQKEY	GAQKFM	GAQKGS	GAQKHO
With Reservoir.....	GAXEP	GAXFS	GAXGY	GAXHU
With Reservoir and High Closet.....	GAXKEU	GAXKFP	GAXKGS	GAXKHY
Weight for Square, lbs.....	240	240	250	250

Add 45 lbs. to shipping weight for Reservoir and 50 lbs. for High Closet.
Thermometer supplied as an extra.



THE "REGINA" STEEL RANGE

Burns Coal or Wood

The "Regina" is designed and manufactured to meet a special demand for a range possessing every high-class feature but of a lighter construction and more moderate price than our other high-class ranges. Its finished appearance and perfect blending of the bright attractive nickel with the uniform polished blue steel considerably enhance the selling value of this range. The "Regina" is therefore a very attractive line.

Fire-box—The Fire-box is large enough to hold a generous supply of fuel. It is scientifically built to secure perfect combustion—no waste of fuel.

Fire-box Linings—Made of McClary's "Famous" Semi-Steel. Semi-Steel is manufactured by special process in our factory. It is a closely grained metal and does not allow the sulphur fumes to penetrate through it; ordinary grey iron does. Semi-Steel therefore lasts longer and gives better satisfaction. The linings are made in nine pieces—three front, four back and one each end. When heated, the steel expands and one-piece linings are liable to crack—no danger of this with the "Regina's" fire-box linings. Further, if one piece becomes worn out before the rest, easy replacement is effected at minimum cost.

Flues—The Flues are broad and deep. The "Regina" has the two-flue system. The heat is forced round the oven *twice*—none allowed to escape up the smoke pipe. Even heating on all sides means best results when baking.

Oven—The Oven is full size. Coated on the inside with aluminum anti-rust. Heavily braced on the bottom to prevent warping. Asbestos placed on the top to counteract intense heat when passing over.

Grates—Of our "Famous" Long Duplex Pattern—one side for coal, the other for wood. No adjusting necessary: simply invert the grates for temporary use of wood. Easily removable wood grates are extra. The removal of the two end linings allows the fire-box to hold a 20-inch stick of wood.

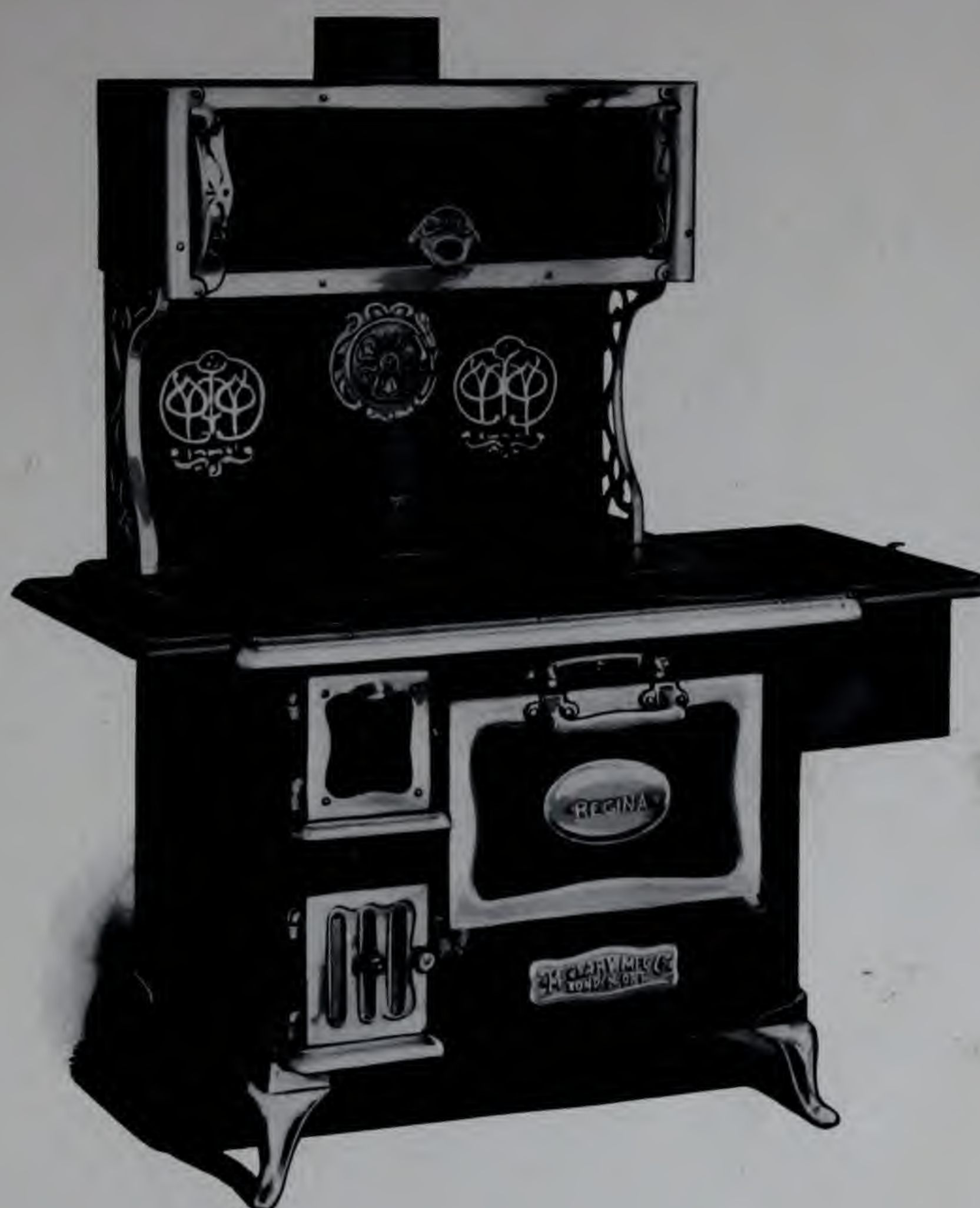
Top—The "Regina" Main Top is of sufficiently large area to give ample cooking space for ordinary requirements.

Drop Oven Door—Drops flush with the oven bottom—handy for sliding dishes in and out of the oven. Hinges strongly made to hold any reasonable weight.

Reservoir—Of the contact type; made of copper and impervious to rust.

High Closet—Of large capacity to hold a considerable number of dishes; roll-up door. Two nickelled teapot stands.

Nickel Trimmings—The nickel is our "Famous" Duplex Nickel made from our own formula. Always bright and attractive.



THE "REGINA" STEEL RANGE

Nos.	Cooking Holes	Size of Pipe Collar, ins.	Size of Oven, ins.	Cooling Surface, ins.	Height from floor, ins.	Length of Wood Fire-box, ins.
8-218	6-8 in.	7	18 x 20 x 12 $\frac{1}{4}$	33 $\frac{3}{4}$ x 27	30 $\frac{1}{2}$	20
9-218	6-9 in.	7	18 x 20 x 12 $\frac{1}{4}$	33 $\frac{3}{4}$ x 27	30 $\frac{1}{2}$	20
8-220	6-8 in.	7	20 x 20 x 13 $\frac{1}{4}$	35 $\frac{3}{4}$ x 27	30 $\frac{1}{2}$	20
9-220	6-9 in.	7	20 x 20 x 13 $\frac{1}{4}$	35 $\frac{3}{4}$ x 27	30 $\frac{1}{2}$	20

TEL. CODE

	Nos. 8-218	9-218	8-220	9-220
Square.....	REQEM	REQFO	REQGU	REQHS
Square with High Closet.....	REQEY	REQKFM	REQKGS	REQHO
Extended.....	REXEP	REXFS	REXGY	REXHU
Extended with High Closet.....	REXKEU	REXKFP	REXKGS	REXKHY
Weight for Square, lbs.....	240	240	250	250

Add 45 lbs. to shipping weight for Reservoir and 50 lbs. for High Closet. Thermometer supplied as an extra.



"LE ROY" STEEL RANGE

Burns Coal or Wood

The "Le Roy" is a low-priced range with the high-quality cooking, baking and other advantages of the more expensive ranges. It is a small steel range with four 9-inch covers and a good-sized oven. They are equipped in various ways, being fitted with cabinet base or with heavy cast-iron legs, with or without hearth plate, back shelf or broiling door.

The Fire-Box linings are made in six pieces, three in the back, one in front and one at each end, allowing for contraction and expansion. It is fitted with our Duplex Grates. Both the linings and the grates are easily removed if repairs are necessary.

The Broiler Door is wide and will easily admit a large broiler, or in case of replenishing the fire a large shovel of coal. It can also be used as a check to a hot fire.

The Oven Door is strongly reinforced by the cast-iron frame and united medallions. It is supplied with a double oven catch and very strong handle. The oven door spring is very strong and allows the door to drop gently to a level with the oven bottom, forming a fine shelf.

The oven is very deep and is supplied with an aluminized centre rack.

The Ash Guides under the grates direct all ashes into the large ash pan.

The Flue in the "Le Roy" is the same as in the "Pandora," thereby forcing the heat to travel twice around the oven.

A Large Clean-Out at the back allows the flues to be readily cleaned.

The Body is built of uniform sheet steel rigidly rivetted together with steeple-headed rivets. It is lined with heavy asbestos board to protect the oven and make the range economical on fuel.

"LE ROY" STEEL RANGE



**C Series. Square. With Cabinet Base
Duplex Grates**

No.	Cooking Holes	Size of Pipe Collar, ins.	Size of Oven, ins.	Size of Cooking Surface, ins.	Length Wood Fire-box, ins.	Shipping Weight, lbs.	Tel. Code
9-C	4-9 in.	7	16 x 20 x 11	24 x 30	19½	220	KOMET



**C Series. With Reservoir. With Cabinet Base
Duplex Grates**

No.	Cooking Holes	Size of Pipe Collar, ins.	Size of Oven, ins.	Size of Cooking Surface, ins.	Size of Wood Fire-box, ins.	Shipping Weight, lbs.	Tel. Code
9-C	4-9 in.	7	16 x 20 x 11	24 x 30	19½	240	KARR

Has Duplex Grate, Broiler Door, Hearth Shelf, Large Ash-Pan, Drop Oven Door, Detachable Reservoir, etc., which make it popular in every part of Canada.

The No. 9-C "Le Roy" has a Cabinet Base, which sits on the floor instead of having legs same as the No. 9-CC, and is fitted with Duplex Grates.



"LE ROY" STEEL RANGE



B and CC Series. Square with Hearth Plate and Back and Side Shelf
Burns Coal or Wood
B Has Flat Grates. CC Duplex Grates.

Nos.	Cooking Holes	Size of Pipe Collar, ins.	Size of Oven, ins.	Size of Cooking Surface, ins.	Length of Wood Fire-box, ins.	Shipping Weight, lbs.	Tel. Code
9-CC	4-9 in.	7	16 x 20 x 11	24 x 30	19½	215	PACK
9-B	4-9 in.	7	16 x 20 x 11	24 x 30	19½	205	PACKER



B and CC Series. With Reservoir and Hearth Plate and Side Shelf. Burns Coal or Wood
B has Flat Grates CC has Duplex Grates

Nos.	Cooking Holes	Size of Pipe Collar, ins.	Size of Oven, ins.	Size of Cooking Surface, ins.	Length of Wood Fire-box, ins.	Shipping Weight, lbs.	Tel. Code With Galvanized Reservoir	Tel. Code With Copper Reservoir
9-CC	4-9 in.	7	16 x 20 x 11	24 x 30	19½	235	PASS	PETE
9-B	4-9 in.	7	16 x 20 x 11	24 x 30	19½	225	PAST	PEEL

The reservoir, copper or galvanized, is a splendid water heater, easily attached and of large capacity. Reservoir can be changed from end to side as shown by dotted lines. Always shipped for coal unless otherwise ordered. Extras—High Closet, Wood Grates.

"LE ROY" STEEL RANGE



B Series. Square. Burns Coal or Wood. Flat Grate

Nos.	Cooking Holes	Size of Pipe Collar, ins.	Size of Oven, ins.	Size of Cooking Surface, ins.	Length of Wood Fire-box, ins.	Shipping Weight, lbs.	Tel. Code
7-B	4-7 in.	6	12 x 17 x 10	19 x 20	16½	110	PANT
8-B	4-8 in.	6	14 x 19 x 10	20½ x 27	18½	130	PACT
90-B	4-9 in.	6	14 x 19 x 10	23 x 27	18½	145	PANG
*90-BC	4-9 in.	6	14 x 19 x 10	23 x 27	18½	160	PACE



B Series. With Reservoir. Burns Coal or Wood. Flat Grate

Nos.	Cooking Holes	Size of Pipe Collar, ins.	Size of Oven, ins.	Size of Cooking Surface, ins.	Length Wood Fire-box, ins.	Shipping Weight, lbs.	Tel. Code With Galvanized Reservoir	Tel. Code With Copper Reservoir
7-B	4-7 in.	6	12 x 17 x 10	19 x 20	16½	130	PAT	PERT
8-B	4-8 in.	6	14 x 19 x 10	20½ x 27	18½	150	PATSY	PENSE
90-B	4-9 in.	6	14 x 19 x 10	23 x 27	18½	165	PARTY	PEACH
*90-BC	4-9 in.	6	14 x 19 x 10	23 x 27	18½	180	PANSY	PEARL

*90-BC has Duplex Grate.

Reservoir, copper or galvanized, can be attached to either front or back.
Always shipped for coal unless otherwise ordered. Wood grates are extra.



"TRANS-CON" STEEL RANGE

Burns Coal or Wood

No.	Size of Pipe Collar, ins.	Size of Oven, ins.	Size of Cooking Surface, ins.	Length of Wood Fire Box, ins.	(Shipping Weight Crated, lbs.)		Tel. Code
					With Flat Grate	With Duplex Grate	
9-18 x 21 Square	7	18 x 21½ x 11¼	24½ x 33	21	175	185	TRQFO
9-18 x 21 Res.	7	18 x 21½ x 11¼	24½ x 33	21	195	210	TRXTA

An extremely serviceable range at a low price. It is compact, light and neat. The outside dimensions are 30½ inches long, 21½ inches wide and 19 inches deep. The cooking surface is 27½ inches above the floor.

The Bottom is reinforced by a band around the bottom rivetted with steeple-headed rivets, giving it great rigidity.

The Doors are made of wrought iron and uniform blue sheet steel, securely rivetted. The cast-iron draft slide and direct draft damper give good control over the fire. Special attention is given to perfect fitting of all doors, slides and dampers.

The Oven is large and roomy with an aluminized centre rack.

The "Trans-Con" is supplied with our regular flat dumping grate.

It has four 9-inch covers and cast legs.

A Portable Galvanized or Copper Reservoir can be fitted to any stove.

Extra—Duplex Grates, Wood Grates.



"ALGOMA" STEEL RANGE

This is a special range to meet a special need. For rough work such as lumber, mining and railway camps, it is unexcelled. The "Algoma" is moderate in price and unexcelled in baking, cooking and heating qualities, making it the best range for rough work.

Oven—Although the oven is exceptionally large, it is so scientifically proportioned to the fire-box and flues that it bakes and roasts perfectly.

The sides and bottom of the oven are carefully rivetted and perfectly sealed by our famous Asbestos Wool Joint.

The oven door is formed of heavy sheet steel with heavy polished wrought-iron frame securely rivetted together and reinforced at the bottom corners by the oven hinge. The heavy wrought iron support on the frame reinforces it so that the door is almost indestructible.

Our special easy catch handle is supplied on all "Algoma" doors. This is not only handier to open and close with, but the double catch holds the door so tightly that it practically seals the oven. It is formed of wrought iron and is almost unbreakable.

Clean-Out—The "Algoma" is supplied with a large clean-out situated at the front end so that the flues are readily cleaned.

Dampers—Draft and Check Dampers are so arranged that the fire is kept under perfect control.

Linings and Grates—The "Algoma" is always shipped for wood only unless otherwise specified. The wood grates are made of cast iron in three sections. The linings for back and front are in one piece. There is an extension used in case of wood, thus allowing an extraordinary long stick of wood to be used.

The coal linings are made of Semi-Steel in eight pieces, three in front and back and one at each end. The coal grates are our Universal Flat Dump Grates, which have proved most satisfactory.

The Reservoirs—Flush and elevated are made of extra heavy tinned copper. The flush reservoir is attachable to fire-box end and has heavy cast-iron brackets and top with japanned covers. In the elevated reservoir the smoke pipe passes through it and heats the water very rapidly. A great quantity of hot water can always be had for constant use.

Top—The "Algomas" are made in three sizes, with a variety of cooking surfaces. The tops are made in sections of heavy cast iron, smooth and flat, and can be easily kept clean and used as griddles, etc.—a great convenience in camp.

All door-frames, handles, latches and trimmings are polished wrought iron, non-breakable.

A pipe coil for the front of the fire-box to be attached to a barrel for heating water can be supplied.



"ALGOMA" STEEL RANGE



With Elevated Copper Reservoir.

Burns Coal or Wood

No.	Cooking Holes	Size of Pipe Collar, ins.	Size of Oven, ins.	Size of Cooking Surface overall, ins.	Length of Wood Fire-box, ins.	Shipping Weight, lbs.	Tel. Code
516	4-10 in.	8	16 x 27½ x 15	28 x 45½	28	325	ALEBRO

Supplied with Elevated or Flush Reservoir.
 When Elevated Reservoir is used, deduct 12 inches from length of cooking surface.
 When Flush Reservoir is used, add 12 inches to length of cooking surface.
 Height from Floor to Cooking Surface, 24 in.
 Add 45 lbs. for Reservoir.

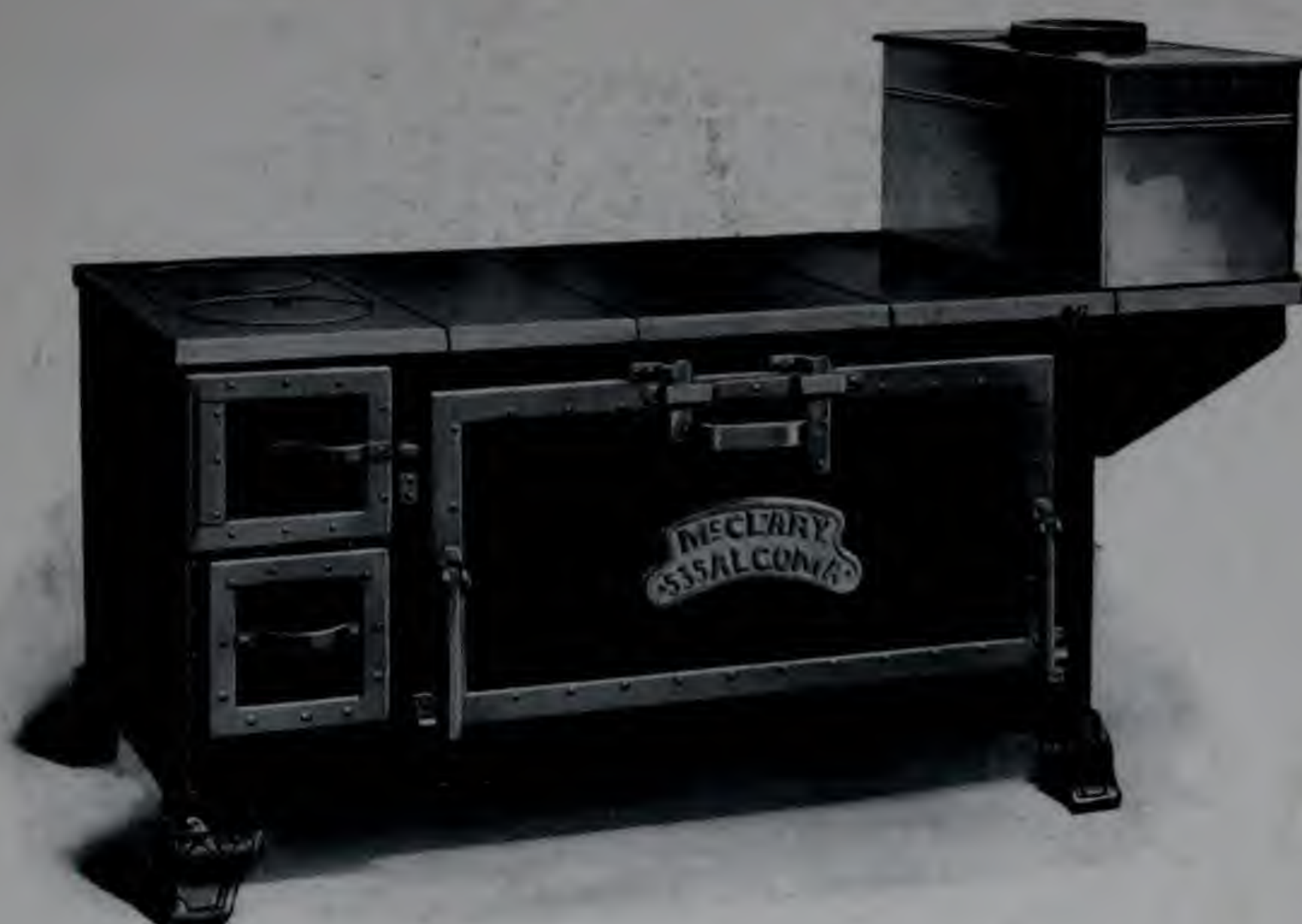


Flush Copper Reservoir.

Burns Coal or Wood

No.	Cooking Holes	Size of Pipe Collar, ins.	Size of Oven, ins.	Size of Cooking Surface overall, ins.	Size of Wood Fire-box, ins.	Shipping Weight, lbs.	Tel. Code
525	6-10 in.	8	24½ x 27½ x 16	28 x 54	28	425	ALEAEM

Supplied with Flush or Elevated Reservoir.
 When Elevated Reservoir is used, deduct 12 inches from length of cooking surface.
 When Flush Reservoir is used, add 12 inches to length of cooking surface.
 Height from Floor to Cooking Surface, 24 in.
 Add 45 lbs. for Reservoir.



"ALGOMA" STEEL RANGE

With Elevated Copper Reservoir. Burns Coal or Wood.

No.	Cooking Holes	Size of Pipe Collar, ins.	Size of Oven, ins.	Size of Cooking Surface overall, ins.	Length of Fire-box for Wood, ins.	Shipping Weight, lbs.	Tel. Code
535	2-10 in.	8	34½ x 27½ x 15½	28 x 65	28½	565	ALNES

Supplied with Flush or Elevated Reservoir.

Three Blank Plates and two 10-in. holes.

When Elevated Reservoir is used deduct 12 in. from length of cooking surface; if Flush Reservoir used add 12 in.

Height from Floor to Cooking Surface, 24 in.

Add 45 lbs. for Reservoir.

All sizes of "Algomas" can be supplied with or without Copper Reservoirs, either flush or elevated, or Pipe coil in the fire-box. In the above cut, 535, and the 516 on opposite page, is shown range fitted with the elevated reservoir. The smoke pipe passes through the reservoir and keeps a large supply of water always hot. Flush Reservoirs are heated by contact with steel body; being attached next to fire-box, a constant supply of hot water is assured.

The bodies are made of extra heavy steel plates of uniform color, securely rivetted and reinforced, giving great strength and durability to the range.

Heavy cast legs are always supplied unless otherwise specified.



“ATLIN” STEEL RANGE

With Cast Trimmings.

Burns Wood only

No.	Cooking Holes	Size of Pipe Collar, ins.	Size of Ovens, ins.	Size of Cooking Surface, ins.	Size of Fire-box, ins.	Shipping Weight, lbs.	Tel. Code
8	4-8 in.	7	{ Bottom 8½ x 21 x 21 Rack 9 x 10 x 21 }	23 x 29	7 x 10 x 21	155	ATIM
9	4-9 in.	7		23 x 29	7 x 10 x 21	160	ATLO

The “Atlin” is a marvel for heating results. Note the position of the collar on the left-hand end. The heat from the fire travels over the oven top down the right-hand end under the bottom, up the other end and out. Thus the heat makes a complete circuit of the range. This gives an enormous radiating surface. It has an extremely large oven and by opening the doors an unsurpassed heater is obtained.

Besides, it has a splendid Clean-Out, a Slide Draft in the fire door, flat Wood Grate and Centre Rack in the oven.

Sets 3 inches from the floor.

The “Atlin” will burn straw or stubble with excellent satisfaction.



Hotel Ranges

We have a complete Kitchen Equipment Catalogue
A request will bring one

SCENES IN
OUR FOUNDRY



Partial Views of our
immense Moulding Shops,
the capacity of which is 60
tons a day.



THE "CHEF" HOTEL RANGE

This big, powerful range is especially designed for use in hotels, restaurants, clubs, private and public institutions. Realizing that there is no class of ranges which are subjected to such a continuous or heavy strain or receive such hard usage, we have made durability and efficiency our aim. Coupled with these points is economy. This range is a marvel for the enormous amount of cooking and baking which can be done with a small amount of coal. Besides, the "Chef" is so built that if after long usage repairs are necessary the parts can be easily obtained and replaced.

Another very valuable feature of the "Chef" is that other ovens may be added from time to time, providing that the arrangement is on the basis of one or two ovens for hard coal and one, two or three ovens for soft coal. By removing right-hand end of range additional ovens can be attached.

Body—The body of the "Chef" is constructed of 10-gauge highest-grade steel plate $\frac{1}{8}$ inch thick, securely rivetted and bolted and lined with pure fire brick. The ends and back of the range are made extra strong and braced with heavy angle iron inch by inch, which reinforces the range greatly and bolts the sides and top together.

The main bottom of the range is made of heavy Boiler Plate, each section being twelve inches wide, with a flange of one and a half inches on each side. These flanges, when bolted together, form girders across the bottom, which makes it extremely rigid. Thus it is easily capable of carrying any weight or withstanding any strain which it may be subjected to.

Top—The top surface of the "Chef" is burnished by the McClary Famous Process. Toasting, frying or broiling can readily be done on its smooth surface. The outside frame of the top is $\frac{3}{4}$ inch thick and has heavy flanges to support the French plates, which are $1\frac{3}{8}$ inch thick over the fire and reduced in thickness as they extend over the ovens. The cooking top is exceptionally large, containing $28\frac{1}{2}$ square feet and is perfectly clear, having no dampers, handles, bolts, etc., on the top.

The Sectional Ring Cover immediately over the fire allows pots to be placed close to the fire, giving quicker results.

The Pipe arrangement is especially good for cleaning. The stove pipe connection on each oven is extremely durable, being made of cast iron with hinged clean-out door on the underside.

The smoke pipe may be attached on top or at the back, or under certain conditions may be arranged for secret flues.

Half-Circle Grate—The very heavy semi-circular Grate of the "Chef" is extremely strong and readily cuts out all clinkers and ashes by gently rocking the shaker to and fro. By turning the grate completely around the entire contents of the fire-box may be dumped.

The semi-circular grate is used with the convex side up, so that an unusually large supply of air is admitted to the fire, giving complete combustion and consequently obtaining the maximum amount of heat from a minimum use of coal.

The grates are easily removed through the grate door, when by simply loosening four screws, the grate plate falls away, exposing the grates and allowing them to be easily taken out.

Ovens—The walls of the Oven are made of heavy boiler plate, with the sides and top formed of one piece and so built as to prevent dust and smoke from entering the oven. The boiler plate bottom is strengthened by cast-iron stiffeners, which form and maintain a level surface. The top of the oven is protected by a heavy cast-iron grating, while the outside front and top edges of the oven are protected by $\frac{3}{4}$ inch cast-iron shields.

The ovens are all perfectly ventilated. The vent holes are near the top of the oven back and are protected by a hollow shield.

THE "CHEF" HOTEL RANGE—Continued



Oven Door and Double Catch—The Oven Doors are made of heavy gauge Steel Plate with $1\frac{3}{4} \times \frac{1}{4}$ inch polished wrought-iron frames reinforced at the bottom corners by heavy Malleable Iron Oven Door hinges and top corner by heavy Wrought Iron pieces. These, with the Two Bar Malleable Iron $\frac{5}{8}$ -inch Supports, make the door almost indestructible.

The wrought-iron polished Double Catch is especially strong and self-locking, closing easily and holding the door tightly into place.

Control and Heating of the Ovens—The heating of the ovens is controlled by special dampers operated from the front of the range. They may be left wide open, halfway open or closed, and are so constructed that it gives exceptionally good control over the fire.

The principle of heating the ovens is simple but most economical. The sheet flue construction of the "Chef," with a smoke pipe for each oven, gives it the simplicity of operation of a one-oven range, as each oven is regulated independent of the others and each receives its heat independent of the others. At any time the temperature of any one or more of the ovens may be raised or lowered as desired. Thus we have the one fire maintaining the baking in three ovens and the cooking on the top. Truly the "Chef" is a wonderful saver of fuel.

Attachable Water Fronts—There are two styles of water fronts, straight and crooked. They are large and very heavy, with exceptional heating capacity. The straight water front is capable of maintaining 120 gallons of water at constant heat, while the crooked front is capable of 180 gallons, easily. These water fronts are fitted with clean-out doors, like the flues, so that they can be thoroughly cleaned without removing from the fire-box.

Front Feed Door—The Charging or Feed Door is in the top part of the fire front. Thus the fire may be replenished easily without allowing the gas or smoke to escape into the kitchen or without the inconvenience of moving utensils on the top of the range.

Poker hole, with swing cover, enables the operator to observe the fire without opening the door.

Steam lump coal is the best fuel for the "Chef."

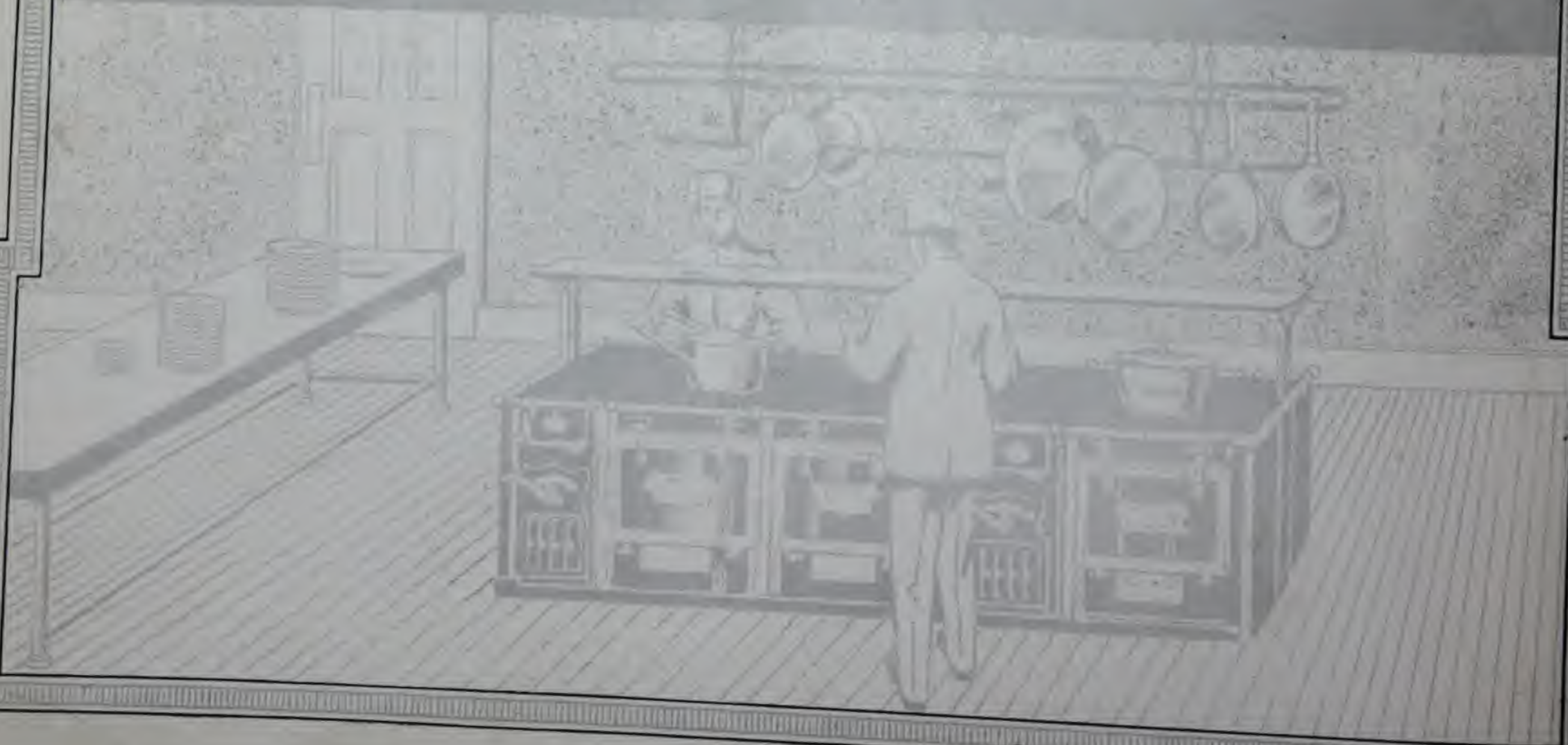
Brick Linings—The whole range is lined with fire brick, repairs for which can easily be obtained locally. As shown in the cut of the Internal Construction, page 38, the fire-box is lined at the front with 6 inches of firebrick, while the other three sides are 4 inches thick and the ash-pit bottom 1 inch.

The flue bottoms of the ovens are lined with 1 inch firebrick, while at the back of the oven there is 6 inches solid brick and at the front over the top of the oven door 3 inches of brick.

Thus this construction holds the heat in the range and concentrates it under the cooking top, besides giving a more direct draft.

Hot Blast for Soft Coal—The air for the Hot Blast is taken in at the lower side at the back of the fire-box and is intensely heated during its passage up between the steel linings and the bricks of the left-hand end and out through a row of $\frac{1}{2}$ inch openings at the top.

This gives a great supply of superheated air to the top of the fire, giving complete combustion and carrying the flame and heat the full length of the three ovens. Thus the three ovens are evenly and satisfactorily heated and the most heat is obtained from the least coal.



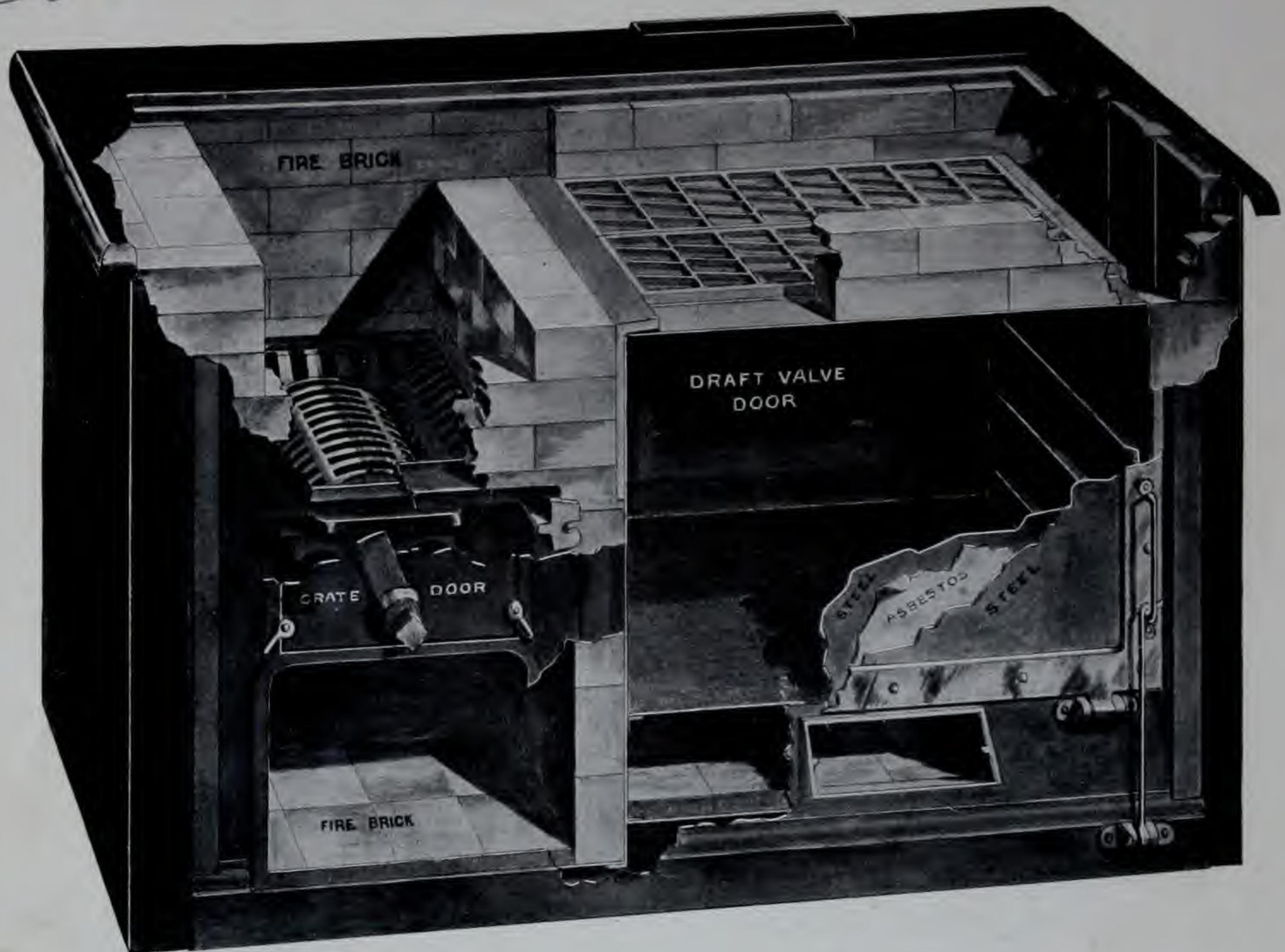


THE "CHEF" CENTRAL RANGE

For Hotels, Restaurants and Institutions. Burns Soft Coal

The "Central" range illustrated is installed in the centre of the kitchen and enables double the number of cooks to work around it more comfortably than is possible with the wall type of range. Ranges of this type are furnished with secret flues. This does away with unsightly smoke pipes and gives increased cooking surface. The "Chef" is very heavy and most durable and is a wonderful fuel economizer. The "Central" range shown has six ovens and two fire-boxes with unobstructed cooking top, of which there is fifty-seven square feet. It is also made with four ovens and two fire-boxes for burning soft or hard coal.





"CHEF" RANGE INTERNAL CONSTRUCTION

The above cut shows the manner in which the "Chef" range is lined with fire brick throughout. Also gives a general idea of the massive construction of the range.

Size of Pipe Collar, ins.	Size of Each Oven, ins.	Size of Fire-box, ins. Length Width Depth	Size of Cooking Surface, ins.	Shipping Weight, lbs.	Tel. Code
4 x 11	24 x 28 x 17	23 x 12 x 8 1/4	1-Oven Range ... 54 3/4 x 39	2100	NUDGE
			2-Oven Range ... 82 1/4 x 39	3100	NULL
			3-Oven Range ... 109 3/4 x 39	3825	NULLAH
Extras Tel. Code	High Shelf NULLIFY	Double High Shelf NUMB	High Closet NUNCIO	Canopy Top NUPHAR	

Height from Floor to Cooking Surface, 32 3/4 ins.

Ranges built specially to suit any requirements.

It's the range that lasts a lifetime.

"ARMY" HEAVY STEEL PLATE RANGE

B Series. Burns Coal, Coke or Wood



The "Army" range is built specially for heavy work and will successfully meet any test to which it may be put. For Hotels, Boarding Houses, Restaurants and Clubs it has no superior.

In buying heavy, expensive cooking ranges, the coal bills and, afterwards, the repair bills are an important consideration, and the "Army" is built with this thought well in mind. All wearing parts are extremely heavy and are made in pieces, so that when repairs are needed only the worn parts need be replaced. Every fuel-saving device known has been incorporated in its construction, and no range will do more work with less fuel than the "Army."

Number of Ovens—The "Army" can be supplied with either one, two, three or four ovens or more, and each oven has its own fire-box working independent of each other; where two or more ovens are used the temperature can be kept at any desired heat.

Cooking Surface—The top of the range is, of course, where most of the work is done, and proportionate care has been given to it. The top rim is made in sections, so that the necessary expansion and contraction caused by hot fires will not crack the iron or warp it out of place. The covers and "French" plates are made very heavy and of the best iron, so that they easily withstand the extreme heat to which they are subjected. They can be made with one or more sectional ring covers over the fire-box and the balance "French" plates, or two, four or six nine-inch covers and the balance "French" plates, as desired. The top is supported above the oven by heavy cast strips rivetted to the top of the oven. These supports make the top solid and rigid. Can be supplied with flush or elevated reservoir and elevated broiler.

Oven—The drop oven door is heavy and strong enough to support the heaviest pan ever placed in an oven, and will serve the purpose of a shelf without the slightest danger of twisting or bending. The body of the oven is made of heavy steel, securely reinforced and rivetted in place, and all corners and joints are made airtight. The top is covered with asbestos, which fully protects it from the constant heat passing over it, and also ensures the oven being uniformly heated. The bottom of the oven has two angle strips rivetted lengthwise to the under side, which prevents any possibility of the oven warping. The "Army" oven will do as good and as much work with as little fuel as any large range oven made.



Coal Grates.

Fire-Box—The fire-box is large; in correct proportion to the oven. The grates, as shown by the cut, are composed of three triangular bars with short heavy teeth. Any of these bars can be replaced individually and without the aid of an expert. The frame which holds the bars will not warp and is easily removed or set in place. These are used for coal, and a special wood grate is also supplied. The wood door is 9 x 7 inches. The linings are made up by six heavy Semi-Steel pieces, and any of these can be replaced without the entire set.

Flues—Plenty of space has been allowed in the flues for easy cleaning, and no trouble need be anticipated on this point.

Styles—The "Army" can be supplied single, double, triple or as many ovens as desired, with flush and elevated reservoirs, elevated broilers, high warming shelves, closets, canopy top and smoke-pipe connections, etc., etc. The line is complete and will fill any need.

Water Fronts—Any "Army," single or double oven, can be fitted with either of the three following styles of water-fronts: (1) "L" water-back; (2) Flat water-back; (3) Straight water-front the whole length of the fire-box.

Repairs—We have issued a special folder to assist in ordering repairs for both the "Army" and the "Famous" Double-Oven Hotel Range. We shall be glad to mail you a copy of this, so that you can refer to it when ordering repairs.

Special circular will be sent on application.



Wood Grates.



SINGLE-OVEN "ARMY" STEEL PLATE RANGE

With High Shelf and Elevated Reservoir heated from Water-back

No.	Cooking Holes	Size of Pipe Collar, ins.	Size of Oven, ins.	Length of Wood Fire-Box, ins.	Size of Cooking Surface, ins.	Shipping Weight, lbs.	Tel. Code
19-50B	6-9 in.	7	24 x 21 x 14	26	47 $\frac{3}{4}$ x 32	900	NOTCH

Height of range to the top of the Covers, 30 ins., to the top of the Shelf, 45 $\frac{1}{2}$ ins.
For dimensions and instructions for ordering, see page 45.



SINGLE-OVEN “ARMY” STEEL PLATE RANGE

With High Closet, two 9-in. Holes and balance Blank Plates

No.	Cooking Holes	Size of Pipe Collar, ins.	Size of Oven, ins.	Length of Wood Fire-box, ins.	Size of Cooking Surface, ins.	Shipping Weight, lbs.	Tel. Code
19-52B	2-9 in.	7	24 x 21 x 14	26	47½ x 32	770	Noisy

Height of range to the top of the Covers, 30 ins., to the top of the High Closet, 57½ ins.
For dimensions and instructions for ordering, see page 45.



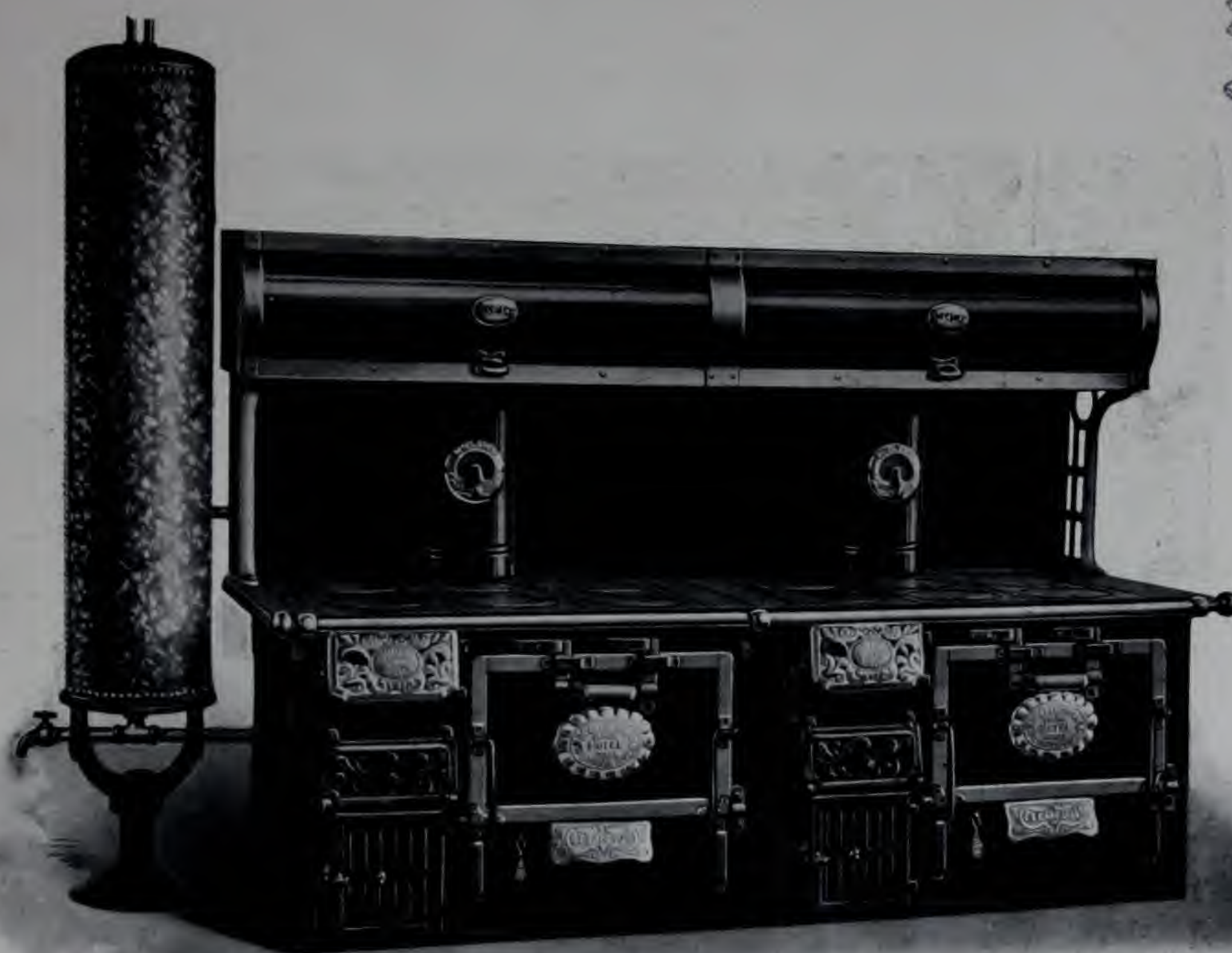
DOUBLE-OVEN
"ARMY" STEEL PLATE RANGE

With High Closet, Elevated Reservoir heated from Water-back, and twelve 9-inch Covers

No.	Cooking Holes	Size of Pipe Collar, ins.	Size of Each Oven, ins.	Length of Wood Fire-box, ins.	Size of Cooking Surface, ins.	Shipping Weight, lbs.	Tel. Code
29-50B	12-9 in.	7	24 x 21 x 14	24½	92 x 32	1510	NORN

The height of the range to the top of the Covers is 30 inches, to the top of the High Closet 57½ inches.
Add 185 lbs. to shipping weight for High Closet and 75 lbs. for Elevated Reservoir.

The Double-Oven "Army" can be fitted in many styles to fill all requirements.
For dimensions, weights, etc., and instructions for ordering, see page 45.



DOUBLE-OVEN "ARMY" STEEL PLATE RANGE

With High Closet. Range Boiler heated from Water-back

No.	Cooking Holes	Size of Pipe Collar, ins.	Size of Each Oven, ins.	Length of Wood Fire-box, ins.	Size of Cooking Surface, ins.	Shipping Weight, lbs.	Tel. Code
29-50B	12-9 in.	7	24 x 21 x 14	24½	92 x 32	1510	NouL

The height of the range to the top of the Covers is 30 inches, to the top of the High Closet 57½ inches.
Add 185 lbs. to shipping weight for High Closet and 90 lbs. for Range Boiler and Stand.

The cooking surface of the Double-Oven "Army" can be arranged in various ways to suit all requirements.

For dimensions and instructions for ordering, see page 45.



DOUBLE-OVEN “ARMY” STEEL PLATE RANGE

With High Shelf, Canopy Top and pipe connections, Flush Reservoir, Two Ring Covers and balance Blank Plates.

No.	Cooking Holes	Size of Pipe Collar, ins.	Size of Each Oven, ins.	Length of Wood Fire-box, ins.	Size of Cooking Surface, ins.	Shipping Weight, lbs.	Tel. Code
29-52B	2 Ring Covers	7	24 x 21 x 14	24½	92 x 32	1510	NONCE

For dimensions and instructions for ordering, see opposite page.

Add 115 lbs. to shipping weight for High Shelf, 155 lbs. for Canopy Top and 85 lbs. for Flush Reservoir.

The height of the range to the top of the Covers is 30 inches, to top of High Shelf 45½ inches, to top of Canopy 64 inches.

Ring Covers consist of 14-in. opening, with reducing rings from 14 to 11 inches, and 11 to 7½ inches and one 7½ inch.

"ARMY" HEAVY STEEL PLATE RANGES

B Series



SINGLE-OVEN RANGES

The Single-Oven "Army" as shown on pages 40 and 41 is a one-oven, one fire-box range. It is however built with a great variety of cooking surfaces. These ranges are numbered according to the arrangement and style of the cooking surface. For a complete description of the range, see page 39.

Nos. of Square "Army"	Style and No. of Cooking Holes	Tel. Code
19-50B	6 9-inch Holes	NOINT
19-51B	1 Ring Cover, balance Blank Plates	NOCK
19-52B	2 9-inch Holes, balance Blank Plates	NOISY
19-53B	2 9-inch Holes, 1 Ring Cover, balance Blank Plates	NOKES
19-54B	4 9-inch Holes, 1 Ring Cover, balance Blank Plates	NOR

Shipping weight of Square Single-Oven "Army," 765 lbs.

DOUBLE-OVEN "ARMY" RANGES

The Double-Oven "Army" is quite similar to the Single-Oven "Army," except that it has two ovens and two fire-boxes, instead of one oven and one fire-box. However, the "Army" can be supplied not only in the Single-Oven and Double-Oven series, but also, if ordered specially, with any number of ovens, each oven having its own fire-box working independent of each other, so that the various ovens may be kept at any desired temperature. Besides, the "Army" may be supplied with various attachments as shown below. The height of the range to the top of the Covers is 30 inches, to the top of the Shelf 45½ inches, to the top of the High Closet 57½ inches, and to the top of Canopy 64 inches.

Nos.	Style and No. of Cooking Holes	Tel. Code
29-50B	12 9-inch Holes	NOUL
29-52B	2 Ring Covers, balance Blank Plates	NONCE
29-53B	2 9-inch Holes, 1 Ring Cover, balance Blank Plates	NONET
29-54B	4 9-inch Holes, balance Blank Plates	NONNY
29-55B	4 9-inch Holes, 1 Ring Cover, balance Blank Plates	NOOK
29-56B	6 9-inch Holes, balance Blank Plates	NOOSE
29-57B	6 9-inch Holes, 1 Ring Cover, balance Blank Plates	NORIA
29-58B	8 9-inch Holes, balance Blank Plates	NORN
29-59B	8 9-inch Holes, 1 Ring Cover, balance Blank Plates	NORSE

Weight of Square Double-Oven "Army," 1,510 lbs.

Ring Cover consists of 14-inch opening, with Reducing Rings from 14 to 11 inches, and 11 to 7½ inches and one 7½ inch.

Both the **Single-Oven "Army"** and the **Double-Oven "Army"** can be supplied with various equipments as given below. These must all be ordered extra if required, as they are not supplied with the various ranges unless so ordered.

Nos.		Tel. Code	Shipping Weight, lbs.
	Flush Reservoir (heated by fire passing under reservoir).....	NARD	85
	Elevated Reservoir (heated from water-front; price does not include water-front). (This style of reservoir should always be used where a large quantity of hot water is required.)	NARRATE	75
	Smoke Pipe Connections (joining two smoke pipes into one).....	NECKCLOTH	25
112	12-inch Meat Broiler attachment, with brackets.....	NASTY	120
124	24-inch Meat Broiler attachment, with brackets.....	NATANT	220
	Flat Water-Back (for ordinary work), fits in place at end of brick.....	NABOB	30
	"L" Water-Back (for extra heavy work).....	NACRE	40
	Straight Water-Front (for extra heavy work), whole length of fire-box.....	NADIR	40
	Wood Grates—		
	High Shelf for Single-Oven "Army" Ranges.....	NARROW	70
	High Closet for Single-Oven "Army" Ranges.....	NASAL	105
	Canopy Top for Single-Oven "Army" Ranges.....	NASCENT	95
	High Shelf for Double-Oven Ranges.....	NECESSARY	115
	High Closet for Double-Oven Ranges.....	NECESSITY	185
	Canopy Top for Double-Oven Ranges.....	NECK	155



"FAMOUS" DOUBLE-OVEN "HOTEL" RANGE

B Series

The "Famous" Double-Oven "Hotel" Range is of the same high quality of construction as the "Army," but differs from the "Army" in that it has one fire-box placed in the centre of two ovens. This increases the baking capacity greatly.

On account of this increased baking space, the Double-Oven "Hotel" Range meets the intermediate demand between a Single-Oven and a Double-Oven "Army."

The range body is built of two steel walls interlined with asbestos and closely rivetted with steeple-headed rivets. This, in conjunction with the triple-barred triangular-faced grates, Semi-Steel linings with a heavy cast-iron top, forms a strong substantial range which means long endurance with the hardest wear. The height of the range to the top of the Covers is 30 inches, to the top of the High Shelf 45½ inches and to the top of the High Closet 57½ inches.

The cooking top is supplied in many different styles.

Square Nos.	Style and Number of Cooking Holes.	Tel. Code
19-40 B.....	10 9-inch Cooking Holes.....	NOLL
19-48 B.....	8 9-inch Cooking Holes and 1 Blank Plate.....	NOM
19-46 B.....	6 9-inch Cooking Holes and 2 Blank Plates.....	NOMAS
19-44 B.....	4 9-inch Cooking Holes and 3 Blank Plates.....	NOMAD
19-42 B.....	2 9-inch Cooking Holes and 4 Blank Plates.....	NOMEN
19-41 B.....	1 Ring Cover, balance Blank Plates.....	NOMIC
19-45 B.....	1 Ring Cover, 4 9-inch holes, 2 Blank Plates.....	NODE

Covers are two on each side of Ring Cover. There is one Blank Plate at each end.

Shipping weight of Double Oven "Hotel," 1050 lbs.

Extras may be obtained, viz.—

	Shipping Weight	
High Shelf.....	95	NECTAR
High Closet.....	145	NECTARINE
Canopy Top.....	100	NEBULOUS
Smoke Pipe Connections.....	25	NECKAR
Elevated Reservoir, heated by Water Front.....	75	NARRATE
No. 124, 24-inch Broiler, with Brackets.....	220	NATANT
No. 112, 12-inch Broiler, with Brackets.....	120	NASTY
Flat Water Back.....	40	NABOB
"L" Water Back.....	40	NACRE
Straight Water Front.....	40	NACOL
Wood Linings.....	50	NATIR



"FAMOUS" DOUBLE-OVEN "HOTEL" RANGE

With High Shelf, one Ring Cover and four 9-inch Holes, 2 Blank Plates

No.	Size of Pipe Collar, ins.	Size of Each Oven, ins.	Size of Fire-box, ins.			Size of Cooking Surface, ins.	Shipping Weight, lbs.	Tel. Code
			Lgth.	Wid.	Dep.			
19-45B	7	20 x 20 x 14	{Coal 18 x 11 x 13½} {Wood 25 x 11 x 13½}			66 x 32	1050	NODE

Height to top of Covers 30 inches, to top of High Shelf 45½ inches.

Add 95 lbs. to shipping weight for High Shelf.

For dimensions and instructions for ordering, see page 46.



"FAMOUS" DOUBLE-OVEN "HOTEL" RANGE

Cut shows High Closet and Canopy. Ten 9-inch Holes

No.	Size of Pipe Collars, ins.	Size of Each Oven, ins.	Size of Fire-box, ins.			Size of Cooking Surface, ins.	Shipping Weight, lbs.	Tel. Code
			Lgth.	Wid.	Dep.			
19-40B	7	20 x 20 x 14	{Coal 18	x 11	x 13 $\frac{1}{2}$	66 x 32	1050	NOLL
			{Wood 25	x 11	x 13 $\frac{1}{2}$ }			

Add 145 lbs. to shipping weight for High Closet and 100 lbs. for Canopy Top.
For dimensions and instructions for ordering, see page 45.



“NAVY” DOUBLE-OVEN RANGE

Coal or Wood

For Hotels, Restaurants, Public and Private Institutions

No.	Size of Cooking Top, ins.	Pipe Collar, ins.	Ovens, ins.	Fire-box for Wood, ins.	Height to Cooking Surface, ins.	Shipping Weight, lbs.	Tel. Code
9-51-2	73 x 31	8	24 x 21 x 14	26	30 1/4	1,200	NORMAN

The “Navy” is a one-fire double-oven range. The body is built of best grade heavy steel plate reinforced with angle iron and closely rivetted with steeple-headed rivets, driven cold by hand. This gives it great rigidity and strength to withstand the hardest wear and successfully meet any test to which it may be put.

The cooking surface of the “Navy” is doubly burnished. Toasting, frying or broiling can readily be done on its smooth surface. The top is made in sections especially heavy, directly over the fire but reduced in thickness as they extend over the ovens. The cooking surface is exceptionally large and the sectional ring cover immediately over the fire is extremely handy.

Our special three-sided triple-bar grates, with short strong teeth, and easily removable heavy six-piece fire-box lining of Semi-Steel, which means long life, have made McClary’s “Navy” Range synonymous with service, durability and economy.

Our most efficient mode of heating the ovens by the “Chef” method is used (see page 38). It has made this range a wonderful fuel saver.

The asbestos wool joint is used throughout the “Navy” as in all our ranges, thus ensuring no leakage of gases, fumes, etc.

The spring poised drop oven doors, made of unbreakable malleable iron frames, open flush with the oven bottoms, forming a convenient temporary shelf.

Top has 1 Ring Cover, balance Blank Plates.

Extras: Flush Contact Reservoir on the fire-box end; Elevated Reservoir on right-hand end; High Shelf; High Closet; Canopy Top. “L” Water Back, Flat Water Back and Straight Water Front.



McCLARY'S "MARINE" RANGE

The "Marine" Range in the above cut is fitted with Marine Rails both on the range top and the High Shelf. This style is fitted especially for use on boats.

The height of the range without legs is 23 inches, which allows it to go quite conveniently through a narrow door.

The baking space is very large in proportion to the size of the range, since there are two ovens with only one fire-box. The fire-box is fitted with our Famous Duplex Grates and heavy Semi-Steel linings in six pieces.

The top is composed of a Ring Cover directly over the fire with one large Blank Plate on either side.

The almost indestructible heavy gauge steel-plate Oven Door is reinforced with Wrought-Iron Door Frames, which in turn are greatly strengthened by two malleable iron bar supports.

The ash-pit door lifts up and is held in place by catches under main top to facilitate removal of ashes. In the centre of the ash-pit door is a small drop door, which is very convenient for shaking or stirring the fire from beneath.

The large solid legs can be easily bolted to the floor, making the stove stationary.

See page 51 for dimensions of range.



McCLARY'S "MARINE" RANGE

No.	Length Overall	Height of Range	Pipe Collar	Size of Oven			Shipping Weight, lbs.	Tel. Code
				Width	Height	Depth		
1-14	4½ ft.	23 in.	8 in.	14½ in.	13¾ in.	28 in.	760	MARET
1-18	5 ft.	23 in.	8 in.	18 in.	13¾ in.	28 in.	835	MASER
1-21	5½ ft.	23 in.	8 in.	21 in.	13¾ in.	28 in.	890	MATON

Note Height of Body—allows Range to go through a 23-in. door. Cooking Surface 30 in. from floor.
Add 160 lbs. to shipping weight for High Closet.

This cut shows the "Marine" Range fitted with a High Closet and Front Rail for use in Hotels, Clubs, Universities, Restaurants, etc.

The body is the same as described on opposite page.

Note the Double Catch on the oven door which seals the door tightly to the body.

The large Clean-outs, so easily removable, save time and labor.

The range is equipped in various ways and built in three sizes.



McCLARY'S "HOTEL" GAS RANGE

For Manufactured or Natural Gas

Size of Top, ins.	Size of Oven, ins.	Height to Cooking Surface, ins.	Shipping Weight, lbs.	Code Mfg.	Nat.
65 x 36	28 x 24 x 16	30	855	NITTER	NIZAN

The most economical range for a varied trade demanding quick service at all hours. It is a high-grade Steel Range of superior workmanship, and is guaranteed to stand the test of continued stress and strain of hard usage.

The top is of cast iron with skeleton sections.

It is provided with four 9-inch Star Burners of special construction and four Compound Double Burners, consisting of a 9-inch Star Burner with a 3-inch inside Simmering Burner; each Double Burner is controlled by a separate valve.

Each oven is large and spacious and is supplied with three long burners with two pilots. In order to ensure even distribution of heat in the oven, and thus gain the superior baking results of a McClary "Famous" Range, there is a reinforced "V"-shaped false bottom directly over the burners. The oven burners are made of heavy one-inch gas pipe with the holes evenly drilled. On a range fitted for Natural Gas there are only two oven burners to each oven, instead of three, as in the Manufactured Gas.

The Oven Doors are made of heavy gauge Steel Plate with wrought iron frames reinforced at the bottom corners by heavy malleable iron oven door hinges.

Can be furnished in single or double oven or battery of as many ovens as desired.



"Famous" Cast-Iron Ranges

SCENES IN
THE WORKS

Shows views in the Mount-
ing, Polishing and Repair
Casting Departments, which
are only a few of the many
departments necessary in a
plant of this magnitude





"PANDORA" RANGE

For Coal, Coke or Wood

"Pandora" in Canada is a household name. It stands for the best that has yet been achieved in scientific cast-iron range construction. Its reputation is founded on its great durability, wonderful economy, excellent cooking and unexcelled baking results. It is massive and lends to the kitchen a subtle grace of dignity and cleanliness. The moderate ornamentation makes cleaning easy and yet brings out clearly its pleasing design. The greatest care has been taken in the assembling of all parts and the perfect fitting of all doors and joints, etc. The numerous handy appliances on the range save the housewife time, human energy and fuel. This is why the "Pandora" is the only cast-iron range to have.

Oven—It has a large, quick Baking Oven, heated evenly and rapidly with the smallest amount of fuel. It is built of the highest grade nickelled sheet steel $\frac{1}{8}$ inch thick, which keeps the oven clean and bright, preventing rusting and assisting radiation. The top of the oven and main bottom of the range are coated with a covering of fire clay. This in the first instance keeps food from burning on top in the oven and in the second case retains the heat in the range, thus heating the oven quicker. Food bakes as perfectly on the rack as on the oven bottom. There is a double set of slides on the side of the oven, thus enabling one to place the shelf at either of two heights about $1\frac{1}{2}$ inches apart. The oven is perfectly ventilated. All odors, etc., are carried into the flue and up the chimney. By this means roasts, fowl, etc., retain their natural flavors and juices, being left tender and not dried up. Thus the oven unites the superior roasting qualities of the old-time fireplace with the convenience of the range.

To save stooping and bending the heavy swing oven door can be gently opened by a nickel-plated foot pedal.

Flues—The Flues are scientifically constructed in order that the fire-box, flues and opening into the smoke pipe will work together to give the best cooking and baking results with the minimum amount of fuel. When the direct draft is closed, the heat travels twice round the oven. It sweeps over the top and down the back to the bottom, where it is carried to the front along the bottom. It is then carried to the back again and up to the top, where it passes out under the back cover into the smoke pipe. Thus every unit of heat is used and the oven is heated uniformly.



Grates—The Coal Grates are a special feature of the "Pandora." They are triple barred, each bar of which may be shaken separately, and three faced, all of which may alternately be presented to the fire. They are of exceptional durability. Its short, sharp teeth easily grind all clinkers and allow nothing but the finest ashes to go through—thus, economical. Repairs or the interchange of coal for wood grates or vice versa can be easily and readily performed by simply turning two buttons and allowing the grate plate to fall out, since the grates readily slide out through the grate door.

The Wood Grate in use in the "Pandora" is the McClary standard dumping wood grate, the same model that has proved most efficient for years in our cook stoves. It can be quickly slipped into place without any trouble when the coal grates have been removed.

Fire-Box Linings—The Fire-Box of the "Pandora" is wide and deep, being scientifically proportioned to give the greatest amount of heat for the minimum amount of coal and to distribute it evenly to secure best baking results. There are no dead corners in the "Pandora" fire-box.

The Linings are made of the "Famous" Semi-Steel, the only material that will stand the heat of the fierce fires and the deteriorating influences of injurious gases. The linings, five in all—two at the back, one in front and one at each end—are easily removed if after long usage repairs should be necessary. A part as well as the whole lining may be replaced, making it convenient and economical. All linings fit snugly in place, while the back linings are held in place by a heavy strip across the top of the oven, which not only allows for free contraction and expansion of the bricks, but reinforces the oven top.

The Front Lining may be replaced by a Corrugated, Flat or Crooked Water Front. The Corrugated Water Front, with its large heating surface, supplies a normal household with hot water for all domestic purposes, while the Crooked Water Front will easily supply the greatest need.

"PANDORA" RANGE—Continued



Top—The cooking surface of the "Pandora" is furnished with the McClary "Famous" Burnished Top. This burnishing not only adds to the appearance, but also to the durability and economy of the range. Unless otherwise ordered the burnished surface is polished with our special blacklead, which gives it a deep black lustrous finish.

The cooking surface is provided with two sizes of holes, four large ones in the pan top and two smaller ones in the back main top. The pan top of solid sections is interchangeable and may be placed so that the boiler will set either across or lengthwise of the range. A reducing cover, in which various sized dishes will fit, and a swivel damper cover are supplied with each range.

Hearth and Ash-Pit—The Ash-pit door fits snugly into place, swinging back easily to allow the large ash-pan to be readily removed. There is a splendid sliding damper in the door whose smooth ground faces work perfectly in assisting to control the fire.

Broiler Door—The large Broiler Door swings open readily, leaving a spacious opening, so that broiling or toasting can be done quickly, evenly and safely, and therefore with pleasure.

It also serves as a handy feed door and when left open is an efficient check to the fire; fits tightly into place when closed.

High Closet and Shelf—It is made of the best quality of flat-rolled, blue sheet steel with strong cast-iron nickelled supports. The warming closet has the popular spring lift door. It is daintily nickelled and is supplied with two nickel-plated teapot stands and a fuel saver.

Fuel Saver—This wonderful Fuel Saver reduces the coal bill by 15 to 20%. By regulating, it will hold the fire in the stove for hours without attention. It allows for careful regulation of the heat for baking and is a check on a brisk fire. It takes the gases, steam, etc., from the cooking up the chimney.

The Reservoir is a special feature of the "Pandora." Stamped from one piece of heavy sheet steel and coated inside with three heavy coats of our best enamel. It is oval in shape, with no seams, and has a smooth hard enamel surface, making it easy to thoroughly cleanse. Thus it may be also used in cooking or washing.

It is encased in cast iron, and when the oven is not in use the heat travel may be changed by the reservoir damper, thus keeping a large supply of water always hot.

Thermometer—The McClary Thermometer registers the temperature of the Oven accurately. It has a white enamel face with black letters and is encased in a steel and brass frame. It is a great aid in operating the oven and is easily attached. It is supplied with every range unless otherwise ordered.



"PANDORA" RANGE

Coal or Wood

SIZES UNIFORM IN "PANDORA"



Nos.	Cooking Holes	Size of Oven, ins.	Size of Cooking Surface, ins.
8-316	4-8 in. and 2-6 in.	16 $\frac{3}{4}$ x 18 $\frac{1}{4}$ x 11	30 x 33 $\frac{1}{2}$
9-316	4-9 in. and 2-6 in.	16 $\frac{3}{4}$ x 18 $\frac{1}{4}$ x 11	30 x 33 $\frac{1}{2}$
8-318	6-8 in.	18 $\frac{3}{4}$ x 18 $\frac{3}{4}$ x 11	30 x 35 $\frac{1}{2}$
9-318	4-9 in. and 2-8 in.	18 $\frac{3}{4}$ x 18 $\frac{3}{4}$ x 11	30 x 35 $\frac{1}{2}$
8-320	6-8 in.	20 x 21 x 12	30 x 37 $\frac{1}{2}$
9-320	6-9 in.	20 x 21 x 12	30 x 37 $\frac{1}{2}$

All Pipe Collars 7 ins.
Length of Wood Fire-box, 20 $\frac{1}{2}$ ins., except 8 and 9-320—22 ins.

EXTRAS	Weight	Tel. Code
Straight Water Front.....	20	PATIN
Crooked Water Front.....	35	PAINT
Corrugated Water Front.....	35	PANIT

Square
with
High Closet

Reservoir
with
High Closet



Nos.	Crated Weight	Tel. Code	Nos.	Crated Weight	Tel. Code
8-316	555	PAQKCU	9-318	570	PAQKFO
9-316	555	PAQKDS	8-320	635	PAQKGM
8-318	570	PAQKEY	9-320	635	PAQKHP

Nos.	Crated Weight	Tel. Code	Nos.	Crated Weight	Tel. Code
8-316	630	PAXKCP	9-318	655	PAXKFU
9-316	630	PAXKDY	8-320	705	PAXKGO
8-318	655	PAXKES	9-320	705	PAXKHM



Square
with
High Shelf

Reservoir
with
High Shelf



Nos.	Crated Weight	Tel. Code	Nos.	Crated Weight	Tel. Code
8-316	545	PAQLCY	9-318	570	PAQLFS
9-316	545	PAQLDO	8-320	630	PAQLGU
8-318	570	PAQLEP	9-320	630	PAQLHM

Nos.	Crated Weight	Tel. Code	Nos.	Crated Weight	Tel. Code
8-316	615	PAXLCM	9-318	620	PAXLFY
9-316	615	PAXLDP	8-320	695	PAXLGS
8-318	620	PAXLEU	9-320	695	PAXLHO



Square

With
Reservoir



Nos.	Crated Weight	Tel. Code	Nos.	Crated Weight	Tel. Code
8-316	495	PAQCO	9-318	510	PAQFP
9-316	495	PAQDU	8-320	575	PAQGS
8-318	510	PAQEM	9-320	575	PAQHY

Nos.	Crated Weight	Tel. Code	Nos.	Crated Weight	Tel. Code
8-316	565	PAXCS	9-318	570	PAXFM
9-316	565	PAXDM	8-320	630	PAXGU
8-318	570	PAXEW	9-320	630	PAXHP



"LADIES' AID" CAST-IRON RANGE

The "Ladies' Aid" is one of the most popular of the Famous specialties. It is just the range for a small kitchen. It is extremely neat and compact, taking up but little floor space, yet with none of its parts curtailed. It is a cast-iron range and is the duplicate of the steel range, the "Kitchen." Its great advantages lie in its compactness, efficiency, convenience and economy. Yet appearances have not been neglected. Its neat, daintily nickelled trimmings, relieved by the bold carvings, make it a handsome stove and one easy to keep clean. The size of the oven and fire-box guarantees the McClary high efficiency in baking and cooking.

Fire-Box—The fire-box and flues are constructed so as to secure the maximum amount of heat from the minimum amount of coal. There are no dead corners in the "Ladies' Aid" fire-box.

The linings are heavy and durable, being made of McClary's Semi-Steel—the steel that wears a lifetime. The linings are in five pieces, one in front, two in the back and one at each end. If after long usage repairs are necessary a part as well as the whole may be easily replaced.

The front lining may be replaced by a straight water front which will supply the domestic household with a generous quantity of hot water for all purposes.

Famous Duplex Grates—The strong sharp teeth of the "Famous" Duplex Grate quickly crush all clinkers. They are heavy and durable, and if rocked gently cut out all dead ashes and cinders. The grates are easily removed by simply turning two buttons and allowing the grate plate to fall out; they then slip out readily through the front door.

The Wood Grates, supplied as an extra, slide into position readily through the front door when the other grates have been removed.

Oven—The oven is exceptionally large for a four-hole range. It is similar to the "Kitchen" oven in that it runs forward under the fire-box, thus giving to this compact range an exceptionally large baking capacity. The best materials only are used. The walls of heavy nickelled steel and the aluminized back form an oven which can be washed and kept sanitary, since it is rust proof. These materials add much to the baking results, as they are splendid radiators of heat. The scientific ventilation of the oven adds greatly to the flavor of the baking and roasting as all odors are quickly removed.

The spring poised oven door drops gently to the level of the oven bottom, forming a splendid temporary shelf.

A McClary Famous Thermometer is easily attached to the oven door, so that baking is no longer guesswork but a certainty, since it registers accurately the temperature of the oven.

Direct Draft Damper (Patented) is operated at the front end of the range, thus overcoming the danger of reaching over a very hot stove.

Pouch Feed and Broiler Door—Fits tightly and neatly into place. Through it the fire may be replenished without disturbing the utensils on the top of the stove. It is large and spacious for broiling or toasting. It also may be used as a check to the fire.

Burnished Top—The cooking surface of the "Ladies' Aid" is furnished with the McClary Famous Burnished top, doubly burnished. The top will not crack, warp or bulge, since it is made in sections to allow for contraction and expansion.

The sections of the key top are interchangeable and may be placed so that the boiler may set either across or lengthwise of the range.

The range has four 6-inch cooking holes and is supplied with a reducing cover and a swivel damper cover.

Reservoir—Quickly and easily attached or removed. It is built of the purest sheet copper, heavily tinned inside to keep it from corroding. By dropping the reservoir damper the heat travel is changed and a great quantity of water may be kept heated when the oven is not in use.

Hearth—The Hearth Plate can be adjusted to two positions, one closed and the other open about one inch. This helps to control the fire. The hearth plate swings back to permit the large ash-pan to be removed.

The swing front door has a perfect fitting slide damper and a poke hole on a level with the bottom of the grates.

High Closet—It has a roomy warming closet with spring lift door. It is built of heavy rolled blue sheet steel with a framework of cast iron daintily nickelled and designed. The High Closet is provided with two nickel-plated teapot stands and a Fuel Saver. The Fuel Saver (page 9) is economical, ornamental and sanitary. It saves the fuel by checking the fire and removes odors and foul air from the room.

"LADIES' AID" CAST-IRON RANGE

Coal, Coke or Wood



SIZES UNIFORM

Nos.	Cooking Holes	Size of Cooking Surface, ins.	Size of Oven, ins.
8-120	4-8 ins.	31½ x 30	20 x 20 x 12
9-120	4-9 ins.	31½ x 30	20 x 20 x 12

All Pipe Collars 7 in.
Length of Wood Fire-box, 24 in.

EXTRAS.

	Tel. Code
Straight Water Front.....	LATIN
Crooked Water Front.....	LAINI
Thermometer.....	LANTI



Square with High Closet

Nos.	Crated Weight	Tel. Code
8-120	555	LAQKGU
9-120	555	LAQKHY



Reservoir with High Closet

Nos.	Crated Weight	Tel. Code
8-120	610	LAXKGP
9-120	610	LAXKHU



Square with High Shelf

Nos.	Crated Weight	Tel. Code
8-120	535	LAQLGS
9-120	535	LAQLHP

Reservoir with High Shelf



Nos.	Crated Weight	Tel. Code
8-120	590	LAXLGY
9-120	590	LAXLHP



Square

Nos.	Crated Weight	Tel. Code
8-120	485	LAQGO
9-120	485	LAQHS

With Reservoir



Nos.	Crated Weight	Tel. Code
8-120	540	LAXGM
9-120	540	LAXHO



“ROB ROY” CAST-IRON RANGE

For Coal or Wood

Nos.	Cooking Holes	Size of Pipe Collar, ins.	Size of Oven, ins.	Length of Wood Fire-Box, ins.	Size of Cooking Surface, ins.	Shipping Weight, lbs.	Tel. Code
8-16	4-8 in.	7	16 x 18 x 10 $\frac{3}{4}$	16	25 x 28 $\frac{1}{4}$	305	RRXLCU
9-16	4-9 in.	7	16 x 18 x 10 $\frac{3}{4}$	16	25 x 28 $\frac{1}{4}$	305	RRXLDO
8-18	6-8 in.	7	18 x 18 x 10 $\frac{3}{4}$	16	25 x 37	320	RRXLEM
9-18	5-9 in. 1-8 in.	7	18 x 18 x 10 $\frac{3}{4}$	16	25 x 37	320	RRXLFY

Add 40 lbs. to shipping weight for High Shelf and 50 lbs. for Reservoir.
Height from Floor to Cooking Surface, 29 $\frac{1}{2}$ in.

EXTRAS

Straight Water Front
Crooked Water Front

Tel. Code
RRXLTN
RRXLFY

A new high-grade Cast-Iron Range at a moderate price.

The Oven is well proportioned, being a splendid baker. It has a heavy aluminized wire centre rack electrically welded.

The Semi-Steel fire-box linings are in 6 pieces, making repairs easy if found necessary.

The Duplex Grates are three-faced and extremely durable. Both Grates and Linings are easily removable.

Our famous Sheet-flue construction is used on the “Rob Roy.” This, scientifically planned, ensures perfect baking and cooking results.

The Reservoir is large and made of heavy sheet copper, tinned inside and protected by a cast-iron frame.

Besides, the “Rob Roy” has a large Broiler Door with a check damper, a Swing Hearth with draft slide, a Foot Pedal for opening the oven, cast High Shelf with nickelled edge, two nickel-plated swing Teapot Stands, a heavy cast-iron Base and a large Ash-pan.

It is also neatly nickel-plated.



“KENOVA” COOK

Burns Coal or Wood

Nos.	Size of Pipe Collar, ins.	Cooking Holes	Size of Oven ins.	Size of Cooking Surface, ins.	Shipping Weight, lbs.	Tel. Code
8-18	6	4-8 in.	17 x 14 x 9¼	24¼ x 29½	190	KEXEM
9-19	6	4-9 in.	17 x 14 x 9¼	24¼ x 29½	190	KEXOP
9-118 for Wood Only.	6	4-9 in.	17 x 14 x 9¼	24¼ x 29½	190	KEXUS

The “Kenova” Cook is a cast-iron range of great durability. It has a splendid oven. The top is large and smooth, with heavy centres and reinforced covers that do not warp.

It has a deep ash-pit, large pouch feed door, cast slide draft in the swing front door, removable linings and grates, aluminized centre rack in the oven.



“CASTEEL” COOK

Square. For Coal or Wood

Nos.	Cooking Holes	Size of Oven, ins.	Length of Wood Fire-box, ins.	Size of Stove Body, ins.	Size of Cooking Surface, ins.	Shipping Weight, lbs.	Tel. Code
8-20	4	19 x 16 x 10 $\frac{3}{4}$	22	22 x 16 $\frac{1}{2}$	26 $\frac{3}{4}$ x 23 $\frac{3}{4}$	220	CAQGO
9-20	4	19 x 16 x 10 $\frac{3}{4}$	22	22 x 16 $\frac{1}{2}$	26 $\frac{3}{4}$ x 23 $\frac{3}{4}$	220	CAQHS

The “Casteel” Cook is an up-to-date cook, having a steel body, steel oven with cast-iron outside dress. Has a large oven with electrically welded aluminized centre rack. Has large Pouch Feed Door, which prevents the spilling of coal in firing. It may also be used as a check to the fire. Has a deep ash-pit with spacious ash-pan. Carefully fitted Slide Draft in front swing door.

Has a very smooth top, with heavy centres, and the McClary Covers that do not warp.

The Oven Door Medallion, Hearth Corner, Teapot Stand and Towel Bar are nickelled, making the stove very attractive.



"CASTEEL" COOK

With Reservoir

For Coal or Wood

Nos.	Size of Pipe Collar, ins.	Size of Oven, ins.	Length of Wood Fire- box, ins.	Dimensions at Legs, ins.	Size of Cooking Surface, ins.	Shipping Weight, lbs.	Tel. Code
8-18	6	17 x 14½ x 10½	22	18½ x 25	25½ x 20	220	CAXEM
8-20	7	19 x 16½ x 10¾	22	20 x 26½	26¾ x 24	255	CAXGU
9-20	7	19 x 16½ x 10¾	22	20 x 26½	26¾ x 24	255	CAXHO

The "Casteel" Cook is heavily built and very durable.

The Reservoir tank is very large and is made of copper tinned inside to withstand corrosion. It is encased in a heavy cast-iron frame.

It has a well-proportioned fire-box, with four-pieced linings, which may be easily removed. It is supplied with Duplex Grates; shipped for wood unless otherwise ordered.



“MODEL”

Square

Four Cooking Holes

Burns Wood Only

Nos.	Size of Pipe Collar, ins.	Size of Oven, ins.	Length of Wood Fire- box, ins.	Size of Cooking Surface, ins.	Shipping Weight, lbs.	Tel. Code
8-120	6	20 x 20 x 13½	24	22 x 26	330	MOQGO
9-120	6	20 x 20 x 13½	24	22 x 26	330	MOQHS
9-122	7	22 x 21 x 14	25	27 x 30	370	MOQJU
9-124	7	24 x 24 x 15	26½	29½ x 32	420	MOQKP
9-27	7	27 x 26 x 16	30	33 x 36½	485	MOQLY
Leg Base, extra	-	-	-	-	-	MOXTRA

The “Model” has a deep ash-pit and hearth with a shelf below. It has an exceptionally large oven of enormous baking capacity. It also has an end shelf, nickelled teapot stand, towel rod, a large clean-out in front, flat grate and two-pieced back lining.

The artistically carved door medallions and teapot stand are all nickel plated, giving the range a very handsome appearance.



“MODEL”

With Reservoir

Four Cooking Holes

Burns Wood Only

Nos.	Size of Pipe Collar, ins.	Size of Oven, ins.	Length of Wood Fire- box, ins.	Size of Cooking Surface, ins.	Shipping Weight, lbs.	Tel. Code
8-120	6	20 x 20 x 13½	24	24 x 29	335	MOXGU
9-120	6	20 x 20 x 13½	24	24 x 29	335	MOXHO
9-122	7	22 x 21 x 14	25	27 x 30	410	MOXJS
9-124	7	24 x 24 x 15	26½	29½ x 32	470	MOXKY
9-27	7	27 x 26 x 16	30	33 x 36½	545	MOXLM
Leg Base, extra	-	-	-	-	20	MOXTRA

The “Model” is a neat, plain, heavy stove, with the wearing parts specially strengthened to give durability.

It has been improved from time to time, and has now reached a very high point of perfection, both in cooking and baking.



“MARYBORO”

Square

Four Cooking Holes

Burns Wood Only

Nos.	Size of Pipe Collar, ins.	Size of Oven, ins.	Length of Wood Fire- box, ins.	Size of Feed Door, ins.	Size of Cooking Sur- face, ins.	Shipping Weight, lbs.	Tel. Code
8-20 B	6	20 x 20 x 13½	25½	6⅞ x 7	27 x 27½	315	MAQGU
9-20 B	6	20 x 20 x 13½	25½	6⅞ x 7	27 x 27½	315	MAQHV
9-22 B	7	22 x 22 x 14½	27	7 x 7	28 x 30	345	MAQJS

The “Maryboro” is a richly carved and beautifully decorated stove. Its oven is extremely large, while the baking and cooking results are unsurpassed. Door medallions, teapot stand handles and foot pedal are nickel plated. It has a fine hearth plate with draft slide. It is also provided with towel bar. Fire door allows wood full size of fire-box to be used.



“MARYBORO”

With Reservoir

Four Cooking Holes

Burns Wood Only

Nos.	Size of Pipe Collar, ins.	Size of Oven, ins.	Length of Wood Fire- box, ins.	Size of Feed Door, ins.	Size of Cooking Surface, ins.	Shipping Weight, lbs.	Tel. Code
8-20 B	6	20 x 20 x 13½	25½	6⅞ x 7	27 x 27½	365	MAXGM
9-20 B	6	20 x 20 x 13½	25½	6⅞ x 7	27 x 27½	365	MAXHU
9-22 B	7	22 x 22 x 14½	27	7 x 7	29½ x 31	400	MAXJO

Among other features found in all best lines are Lined and Interlocking Centres, Heavy Covers (ridged on underside); Hearth Plate draws out and drops down out of the way to remove ashes, swing front gate, etc.



“BRANDON”

Square

Four Cooking Holes

Burns Wood Only

Nos.	Size of Pipe Collar, ins.	Size of Oven, ins.	Length of Wood Fire- box, ins.	Size of Cooking Surface, ins.	Shipping Weight, lbs.	Tel. Code
8-20	6	20 x 18 x 12½	24	28 x 25	250	BRQGU
90	7	22 x 20 x 12½	26	29½ x 27	285	BRQJO

A plain, durable stove that will bake equal to any high-priced stove, but is lighter in weight. It has nickel-plated teapot stand and towel bar, knobs, handles, etc. Special attention is given to the perfect fitting of all doors, dampers, slides, etc., so that perfect control can be maintained over the fire and all baking and cooking operations.



“BRANDON”

With Reservoir

Four Cooking Holes

Burns Wood Only.

No.	Size of Pipe Collar, ins.	Size of Oven, ins.	Length of Wood Fire- box, ins.	Size of Cooking Surface, ins.	Shipping Weight, lbs.	Tel. Code
90	7	22 x 20 x 12½	26	29½ x 27	320	BRXJM

The Oven is extremely large and bakes as well on the centre rack as on the oven bottom.

The Galvanized Reservoir is easily attached or detached. It is heated by contact and will keep a large supply of water hot.

Has a handy Foot Pedal for opening the oven door.



"COBALT" COOK

Square

For Wood Only

Nos.	Cooking Holes	Size of Oven, ins.	Length of Wood Fire-box, ins.	Size of Stove Body, ins.	Size of Cooking Surface, ins.	Shipping Weight, lbs.	Tel. Code
8-20	4-8 in.	17 x 14½ x 10½	20½	20¼ x 14½	25½ x 20	170	Coqgu
9-20	4-9 in.	19 x 16½ x 10¾	20½	22 x 16½	27 x 24	170	Coqhg

A modern cook stove of combined steel and cast-iron construction. A cheap but splendid working cook stove. Aluminized inside. Has 7-in. Pipe Collar.



“COBALT” COOK

With Reservoir

For Wood Only

Nos.	Cooking Holes	Size of Oven, ins.	Length of Wood Fire-box, ins.	Size of Stove Body, ins.	Size of Cooking Surface, ins.	Shipping Weight, lbs.	Tel. Code
8-20	4-8 in.	17 x 14½ x 10½	20½	20¼ x 14½	25½ x 20	215	COXGM
9-20	4-9 in.	19 x 16½ x 10¾	20½	22 x 16½	26¾ x 23¾	215	COXHS

A quick summer cooker. Heat evenly radiated and cooks as well with corn cobs or chips.



THE "GALLEY"

Burns Coal or Wood

No.	Cooking Holes		Diam. of Pipe Collar, ins.	Size of Oven, ins.	Size of Cooking Surface, ins.	Length of Fire-box, ins.	Shipping Weight, lbs.	Tel. Code
10	1-6 in.	1-8 in.	4½	9 x 9 x 7	19 x 12	10½	90	CARSE

The "Galley" is a cast range built especially for fishing boats and small boats of all descriptions. It is a neat, compact little range strongly constructed and easy to operate. It has a marine rail around the top to prevent cooking utensils from sliding off, also screw holes in the feet so that the stove can be securely fastened to the floor.

It has two cooking holes, one six-inch and one eight-inch. The oven and fire-box are well proportioned, giving splendid cooking and baking results. The Ash-pit door is provided with a slide draft, which aids greatly in regulating the fire. A splendid clean-out is conveniently placed so that the stove may be easily cleaned. A Ring attached at the end is very useful for handling, etc.



“KENOVA” COOK

Square Only

For Wood Only

No.	Size of Pipe Collar, ins.	Cooking Holes	Size of Ovens, ins.	Size of Cooking Surface, ins.	Shipping Weight, lbs.	Tel. Code
8-118	6	4-8 in.	17 x 14 x 9¼	23½ x 27	170	MACADER
9-118	6	4-9 in.	17 x 14 x 9¼	23½ x 27	170	MACAY

“Kenova” is a modern and low-priced cook stove with an extra large top and fire-box. Built with high legs so as to present a good selling appearance. Two oven doors, so oven can be used from either side.



“CALEDONIAN”

Four or Five Cooking Holes

Burns Wood Only

No.	Size of Pipe Collar, ins.	Cooking Holes	Size of Oven, ins.	Length of Wood Fire- box, ins.	Shipping Weight, lbs.	Tel. Code
9	7	4 holes, direct draft.	24 x 13 x 13	27	390	CANON
9	7	5 holes, direct draft.	24 x 13 x 13	33	420	CAPE
9	7	4 holes, cut-off draft.	24 x 13 x 13	27	390	CALEM
9	7	5 holes, cut-off draft.	24 x 13 x 13	33	420	CAMEO

An exceptionally heavy and good working stove. Fire-box and door are made extra large to admit twisted or knotted wood. Can be supplied either with "direct" or "cut-off" draft.



McClary's "Famous" Base Burners

CORNERS IN
THE WORKS

This shows a section of our plumbing and steam fitting department, also a single aisle in our immense warehouse, which is 5 stories and the basement high, 237 feet long and 100 feet wide and has 142,205 square feet floor space





"FAMOUS" BASE BURNERS

Three-Flue and Double Heater—400 Series



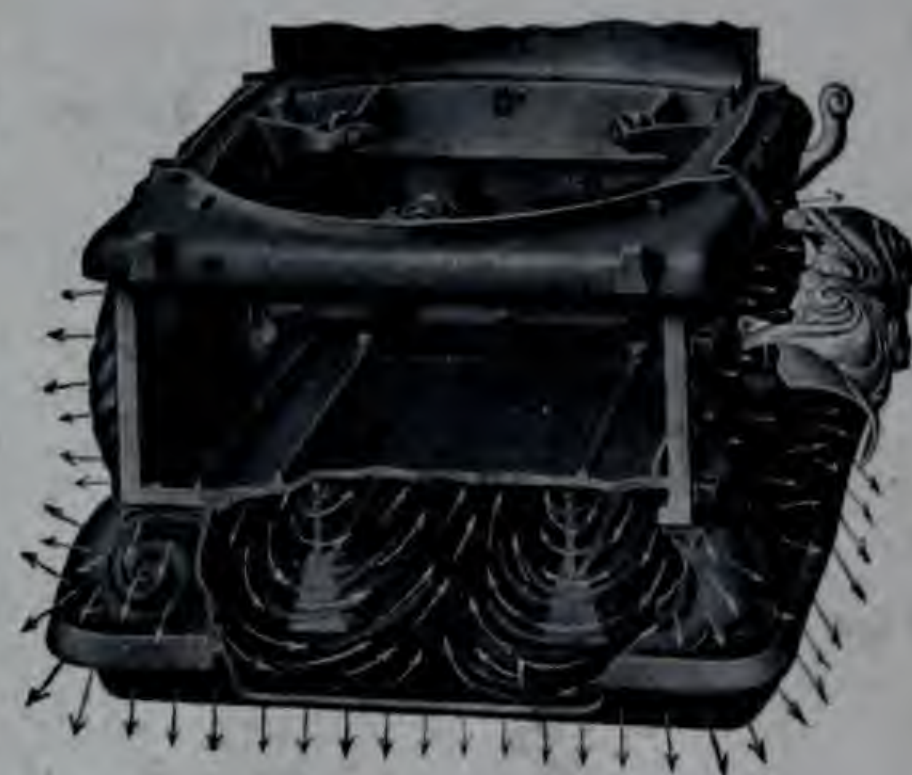
The Famous 400 Base Burner is the reigning favorite. Its large mica doors and the brilliant reflectors throw a ruddy glow into the home and give to it a cosy and cheerful appearance. Its heavily nickelled and beautifully carved parts, offset by the black background of the cast-iron body, give it a massive and dignified appearance which delights even the most particular ones. But ornamentation is only a minor consideration. In the Famous 400 Base Burner there is the three-flue system, which gives to the stove exceptionally large radiating surface and thus makes it the wonderful heater and great economizer it is.



Three-Flue System—Any heater will burn coal, but it requires a heater built on a scientific plan to radiate the greatest amount of heat; not indiscriminately, but to keep the cold floor warm as well as the upper air. This is solved by the Three-Flue System in use in the 400 Famous Base Burner. The heat and smoke are rushed from the fire-pot down the two back flues, forced into every corner of the two side flues in the base, which brings it to the front, here the heat turns and returns to the back through the middle flue, thence up the back and out the smoke pipe. The back flue construction gives twelve radiating surfaces in addition to the exposed inner back. The heat travel is twice as great as in the two-flue system, while the radiating surface is nearly two and a half times larger.

Double Heater—The Double Heater draws the cold air from around the sides of the stove, heats it and throws it out into the room highly heated. If wished, the heated air from the double heater may be piped to another room, otherwise the opening is covered with an openwork nickel-plated cap. Every "Famous" Base Burner is a double heater.

Duplex Grates with Shaking Ring—The Grates used are the Famous Duplex, surrounded by a circular grate, both of which are easily operated by the shaker handle at the side of the stove. By shaking the outside revolving ring the fire can be gently agitated while the clinkers are thrown to the centre, where they can be dumped into the ash-pan by one turn of the Duplex Grates. Ease and simplicity of manipulation besides greater durability, combined with the wonderful economy on coal, are the leading features of the Famous Duplex Grates.



Combination Shaker and Duplex Grates

The Heavy Fire-Pot is made in one piece of Semi-Steel—the steel that wears a lifetime. It can be easily removed by sliding the lower part of the magazine up and drawing the fire-pot out through the front door. It can be turned around, from time to time, to avoid continuous wear in one spot.

Automatic Poke Holes—Two in front and one on each side provide ready means of gently agitating the fire or removing large clinkers.

Magazine—The Magazine is made in two sections. The upper section is of one piece, but the lower section is made in two pieces of Semi-Steel, in order to withstand the intense heat without breaking. The magazine is of very large capacity and is equipped with an automatic drop cover and a gas flue on the inside. This prevents escape of gas into the room.

Oven Attachment—This can be attached to 414 size only. It is a splendid cast-iron oven with two doors, one on either side. It is built of nickelled steel, with the doors coated inside with aluminum. The heavy wire-coated aluminum centre rack adds much to the warming area of the oven. The oven section is provided with a reducing and a plain cover, two nickel teapot stands and a clean-out for the flues. With the oven attached the stove has far greater radiating surface, while in the winter days baking and cooking can quite easily be done on it. So in many ways the attachment is convenient and economical.

The Famous Base Burners are perfectly fitted in joints, doors and mica frames, thus allowing no escape of nauseating gases into the room or permitting no side drafts to check the fire.

Ash-Pit—All dust is removed when shaking the ashes by opening the dust flue damper at the side of the stove. All the ashes are guided into the large pan below, which slides in and out easily. The nickel-plated ash-pit door closes tightly and has a swivel damper in it.



“FAMOUS” BASE BURNERS

Parlor—400 Series

Nos.	Diam. of Fire-pot, ins.	Size of Smoke Pipe Collar, ins.	Size of Pot Hole at back, ins.	Size of Base at Legs, ins.	Shipping Weight, lbs.	Tel. Code
414	14	6	6	26½ Sq.	520	FBDVDO
415	15	6	6	28 Sq.	560	FBDVEG
416	16	6	6	29 Sq.	625	FBDVRY
WITH OVEN						
414	14	6	2-8	Size of Oven, ins. 11 x 10 x 16	585	FBEXTRA



"FAMOUS" BASE BURNERS

Two-Flue System—300 Series

In appearance and general construction it much resembles the 400 Series. It is not however so heavy, but it has the handsome reflector top and highly carved nickel trimmings, which give the heater a broad and substantial appearance. The Duplex and Circular Ring Grates with the easily removable fire-pot and nickel trimmings make it a very popular heater. The joints are so well constructed and the doors fit so tightly that no gases can escape into the room.

Double Heater—The Double Heater extends from the base to the top at the back of the stove and is surrounded by heating surfaces—thus adding greatly to the radiating surfaces. It draws the cold air in at the sides and gives it out at the top highly heated. This hot air may be piped to another room if wished. Thus the Double Heater keeps the air of the room in circulation, thereby ensuring even heat.

Famous Two-Flue Plan of Construction—The "Famous" two-flue plan makes the back and the entire base an efficient radiating surface. The heat is forced into every corner of the chamber and heats every inch of the base, thus causing it to radiate heat down on to the floor. This is a special feature of all "Famous" Base Burners—the floor is always kept warm. When the floor is warm the room will also be warm, as the hot air rises.

Duplex Grates and Shaking Ring—This is the only make of grate that we use in our high-grade burners. It is superior to any other, as it is the most economical, efficient and easily operating grate that is in use. No dust and dirt with these stoves. Same as in the 400 Series.

Fire-Pot—Made of Famous Semi-Steel. Can be easily removed or replaced through the front door. It is extra heavy and made nearly perpendicular, so that it gives no dead places for ashes to lodge.

Fire-pot can be turned around from time to time, preventing constant wear in one spot.

Automatic Gas Cover—This fits tightly over the magazine and allows no gas to escape. It is automatic since it rises and falls with the opening and closing of the nickelled swing top.

Flue Clean-Out—The Flue Clean-Out is large and easily opened. It is placed in the front of the stove and is lipped so that ashes cannot sift out on to the floor. There is also a clean-out in the oven flues.

Reflector Top—This is found on all our "Famous" Base Burners. It not only increases the radiating surface, but it throws that pleasant glow which gives the home a snug and cosy appearance.

Oven—In the 300 Series an oven may be attached to the 314. The oven is the same as explained in the 400 Series. The oven attachment affords splendid cooking and baking facilities, and is extremely economical and handy.



“FAMOUS” BASE BURNERS

Parlor

No. 300 Series

Nos.	Diam. of Fire-pot, ins.	Diam. of Smoke Pipe Collar, ins.	Size of Pot Hole at Back, ins.	Size of Base at Legs, ins.	Shipping Weight, lbs. Square	Tel. Code
323	12½	6	6¼	21½	370	FBNVNG
324	14	6	6¼	23½	415	FBNVDO
325	15	6	6¼	25½	480	FBNVEY
WITH OVEN						
324	14	6	8	Size of Oven, ins. 10 x 9 x 16	485	FNTRA



"GLADONA" BASE BURNER

Parlor

Nos.	Diam. of Fire Pot, ins.	Diam. of Smoke Pipe Collar, ins.	Size of Pot Hole at back, ins.	Size of Base at Legs, ins.	Shipping Weight, lbs.	Tel. Code
12	11 $\frac{1}{4}$	6	6	19 x 19	240	GLVAM
14	13 $\frac{1}{2}$	6	6	20 $\frac{1}{2}$ x 20 $\frac{1}{2}$	285	GLVDO
16	15	6	6	22 $\frac{1}{2}$ x 22 $\frac{1}{2}$	335	GLVRY

The "Gladona" is a high-grade Base Burner at a moderate price. Its bright and cheery appearance, combined with its extraordinary heating powers, has made it a universal favorite.

Some of its important features are the easily removable fire-pot, Duplex Grates and shaking ring, all of which may be readily taken out through the front door if repairs are necessary. The Two-Flue Construction has a very long heat travel, giving the stove a marvellous heating capacity. Direct and Check Dampers keep the stove under perfect control; the large and roomy magazine is closed with a nickel-plated Magazine Swing Cover and Automatic Lift Gas Cover; the large and spacious ash-pit has a large ash-pan with always cool handle. All prominent outside parts are heavily nickel plated and carved in a pleasing and easily cleaned design.

Particular attention is given to smooth castings and perfect fitting of all joints and faces.



THE "BELLE OAK"

With Double Heater

The "Belle Oak" is an exceptionally popular and efficient heater. The Fire-Pot and Base are made of heavy cast iron. A handsomely carved deflecting Fire-Pot Ring encircles the stove at the top of the fire-pot, to which are attached three elaborately ornamented nickel foot-rails.

Two nickelled screw dampers on the ash-pit door and one in the fire-door give perfect control over the fire.

A smooth highly polished nickelled steel band encircles the top edge and an ornamented urn of tasteful design decorates the extreme top, which swings to the left, and underneath is found a removable lid.

The No. 16B can be supplied with a Double Heater attachment. This adds greatly to the radiating surface. The cold air is taken from the floor and expelled, highly heated, either in the same room or piped to some adjoining one.

For dimensions, see opposite page.



Handwritten notes:
 No 12 B 23.50
 34 28.80
 36 33.30
 also set - 10.00

THE "BELLE OAK"

Burns Coal or Wood

Nos.	Diam. of Fire-pot, ins.	Depth of Fire-pot, ins.	Size of Pipe Collar, ins.	Height, ins.	Shipping Weight, lbs.	Tel. Code
10B	9½	6	6	35	95	BEVTY
12B	11½	7	6	38	105	BEVAM
14B	13½	7½	6	41½	145	BEVDU
16B	15½	8	7	44½	165	BEVRO
16B Double Heater	15½	8	7	44½	190	BEXTRA
14B Feed Pots for coal, extra	-	-	-	-	20	BEAN
16B Feed Pots for coal, extra	-	-	-	-	20	BECALM

Supplied with Heavy Duplex Grates in Nos. 12B, 14B and 16B. Two mica lights in fire-door and small door in ash-door prevent dust escaping when shaking.

Magazines can be supplied for Nos. 14B and 16B extra. Double Heater has 6-inch Hot Air Collar.



THE "SUNBEAM OAK"

Nos.	Diam. of Fire-pot, ins.	Size of Pipe Collar, ins.	Height to Urn Base, ins.	Shipping Weight, lbs.	Tel. Code
9	8	6	30	35	SOLA
11	10	6	34	50	SOVZM
13	12	6	36	70	SOVNS
15	14	6	40	90	SOVEY
17	16	6	43½	115	SOVLU

An attractive well-built "Oak." Built in five sizes of uniform, cold rolled steel with heavy cast fire-pot and base, with a neat and handsome nickel top-ring and foot-rail. The doors, screw draft of the ash-pit door and the check draft damper of the firing door fit against perfectly flat surfaces, making them absolutely airtight when closed.

It is a most durable and economical heater.



“VERY HOT BLAST”

Burns Hard, Soft or Souris Coal

Nos.	Size of Pipe Collar, ins.	Diam. of Fire-pot, ins.	Diam. of Grate, ins.	Size of Body, ins.	Height, ins.	Shipping Weight, lbs.	Tel. Code
40	6	10	7	14 x 24	39½	140	HBDTO
60	6	12	9	16 x 26	42½	165	HBRTY
80	7	14	11	18 x 28	44½	205	HBITS

Has a straight fire-pot lined with fire brick, down draft, airtight screw damper, mica lights in door and handsome nickel dress. Is particularly suitable for stores, schoolhouses, hotels, etc., and for such services is the most suitable and economical heater on the market.



"BOSS CONE"

Burns Hard or Soft Coal or Coke

The "Boss Cone" is a marvel for heating stores, railroad stations, warehouses, hotels and, in fact, any place especially hard to heat. It uses all kinds of fuel and gives off an intense heat on account of its extremely large radiating surface. It not only heats rapidly a great quantity of air, but deflects it down to the floor, thereby keeping the whole room warm. It is extremely strong and durable, being formed of heavy smooth castings, which make it almost indestructible.

Dome—On account of the position of the fire-pot—directly under the corrugated dome—the dome becomes intensely heated, so that when fresh coal is added to the fire the gases from the fresh fuel ignite on reaching the dome, causing perfect combustion, and consequently saving a great deal of heat from going up the smoke pipe.

Check and Draft Damper—The Ash-pit door is fitted with a large slide draft damper and the firing door with a swivel check damper. Special attention is given to the perfect fitting of the dampers, so that perfect control over the fire is easily maintained.

The "Boss Cone" is made in four sizes suitable for all purposes. In the two largest sizes—318 and 320—there is a baffle flue in the umbrella top, which forces the heat to circulate around the heavy cast dome, thus utilizing every particle of it.

A pot-hole situated on the top, directly above the fire, is very handy and useful.

Grate—The heavy flat grate of the "Boss Cone" allows only the fine ashes to sift through and dumps all clinkers, etc., by a simple turn of the shaker. The grate and grate-rest are easily removed if repairs are found necessary.

There is a large poke-door conveniently placed above the shaker on a level with the grate to allow easy removal of clinkers.



No. 320



No. 318



No. 315



No. 313

"BOSS CONE" HEATER

Burns Hard or Soft Coal or Coke

Nos.	Width with Rail, ins.	Width without Rail, ins.	Size of Collar, ins.	Size of Feed Door Opening, ins.	Height overall, ins.	Size of Pot-hole, ins.	Size of Fire-pot, ins.	Shipping Weight, lbs.	Tel. Code
313	20½	16	5	5¼ x 6	34½	6¾	13	170	BCNVNO
315	24	19	5	5¼ x 6¾	37½	7¾	15	220	BCNVES
318	28¼	22¾	6	7½ x 10	50	9	18	335	BCNVIP
320	32¼	26¼	7	9 x 12	59	9	20	485	BCNITY

Fire-Door—The Fire-Door is extremely large, so that a coal hod, large shovel or large blocks of wood may be used conveniently in firing.

The Door Frame is pouched, so that gas and smoke do not escape into the room.

Legs—Legs are heavy and fit tightly to the heater. They can be bolted into place when used in railroad cars, etc.

The "Boss Cone" is indispensable in the store, public school, etc. Very economical on fuel—burns anything. Its wonderful heating capacity cannot be overestimated.

The above cuts show comparative sizes of "Boss Cone" Heaters to facilitate ordering.



“BLAZER”

Burns Hard or Soft Coal

Nos.	Size of Pipe Collar, ins.	Shipping Weight, lbs.	Tel. Code
170 With Sheet-iron Drum and Nickel Foot-rail	6	110	BLACK
190 With Sheet-iron Drum and Nickel Foot-rail	6	175	BLADE
Nickel Foot-rail, extra	- - - - -	- - - - -	BLARE

The drum attachment has a dividing flue, which directs the heat the full height of the drum twice before it enters the smoke pipe. Cut shows stove with sheet-iron drum. With a griddle cover on top. Has a strong foot-rail around the base; a heavy deflecting stove-pot ring encircles the stove at the top of the fire-pot. It gives wonderful heating results with such a small use of coal.



Group View of Four Sizes for Purpose of Comparison

"BLAZER"

Nos.	Height, ins.	Diam. of Fire-pot, ins.	Size of Pipe Collar, ins.	Dimensions at Legs, ins.	Shipping Weight, lbs.	Tel. Code
10	20	8½	4	14 x 15	30	BLVTO
120	23¼	10	5	18 x 16½	55	BLVATS
170	32¾	13¾	6	19½ x 21	100	BLVBTY
190	38½	15¼	6	22½ x 25½	155	BLVLTU

A quick heat direct-draft heater. Has sliding firing door, with check draft, and shaking and dumping grates, drum flanges, swing ash-pit door with damper and nickelled foot rail.

2, 8 1/2
3 1 1/2



"TORTOISE"

Direct-Draft Surface Burner.

Burns Hard Coal

The heavy steel body is lined on bottom and sides with fire-brick. The top and bottom are made of heavy cast iron. Note the commodious Feed-door at the top with check damper; the large reducing ring cover on top and the two nickel-plated stands which when swung together form a handsome covering. The Ash-door is large and serves also to regulate the fire by moving sideways. A bottom tray and an Ash-pan of cast iron are supplied with each stove.

For dimensions, etc., see opposite page.



No. 25

No. 24

No. 23

No. 22

"TORTOISE"

Nos.	Size of Pipe Collar, ins.	Diam. and Height of Steel Body, ins.	Height overall, ins.	Shipping Weight, lbs.	Tel. Code
22	4	9½ x 20	28	85	TOAZO
23	4	11¼ x 23¼	33	115	TOANS
24	5	13 x 27¼	36	155	TOADY
25	5	15¾ x 29¾	38	195	TOAEC

On account of the great popularity of the "Tortoise" Heaters we show above a view of the comparative sizes in order to help in ordering. With the four heaters before you it is much easier to choose the exact stove than if a single view only were given.



“DEFIANCE GLOBE”

Burns Hard or Soft Coal

Nos.	Height, ins.	Diam. of Fire-pot, ins.	Size of Pipe Collar, ins.	Shipping Weight, lbs.	Tel. Code
9	26	11	5	75	DGLO
10	27½	12	5	85	DGVTV
11	29	13	5½	105	DGVZU

A powerful heater at a very low price. Has corrugated sides, which greatly increase the radiating surface. It has a large middle deflector ring just above fire-pot, which throws the heat down. There is a griddle cover on top with drum flanges.



“EMPIRE FRANKLIN”

For Hard or Soft Coal

No.	Height, ins.	Size of Pipe, Collar, ins.	Dimensions at Legs, ins.	Shipping Weight, lbs.	Tel. Code
2	32	5	28 x 20½	100	EFAS

A plain, artistic and economical cast-iron heater built on the “Franklin” model. It has a heavy durable fire-box and shaking grates and one 6-inch pot-hole under the fancy top cover. Good for parlor, sitting-room or bedroom use. The front can be removed and then it gives the cheerful appearance of an open grate.



“ÆSTHETIC”

Burns Coal or Wood equally well

No.	Size of Pipe Col- lar, ins.	Cooking Holes	Length of Wood Fire- box, ins.	Size of Cooking Surface, ins.	Size of Oven, ins.	Height, ins.	Shipping Weight, lbs.	Tel. Code
9	6	2-9 in.	18	15 x 22½	19 x 12 x 10	30	235	AELO

A combination of heating and cooking stove which is ideal for a small family. The Oven is large and roomy, giving perfect satisfaction. There is a spacious fire-box, with heavy linings. It has a front feed or broiler door with check draft, and also a front mica door. Under the large nickel-plated swing cover are two pot-holes which can be used for cooking, etc., being directly over the fire. Best results are thus obtained. The Hearth Plate draws out and drops down to facilitate removal of the large ash-pan.



"FAIRY QUEEN"

Burns Coal or Wood

Nos.	Size of Pipe Col- lar, ins.	Cooking Surface, ins.	Height, ins.	Length of Wood Fire- box, ins.	Dimensions at Legs, ins.	Weight, lbs. Wood only	Tel. Code, Wood only	Weight, lbs. Coal and Wood	Tel. Code, Coal and Wood
15	6	13 x 9½	28	14	17 x 18	75	BARRED	85	BARRICADING
17	6	14½ x 10	29½	16	19½ x 21	90	BARRETLY	105	BARTER
19	6	16½ x 10	31	18	19½ x 23½	100	BARRETING	115	BARYTA
21	6	18 x 10½	32½	20	25 x 19½	110	BARRICADE	135	BARYTIC
23	7	20 x 11½	36	22	20½ x 26½	130	BARRIER	155	BASAL
25	7	22 x 11½	36	24	21½ x 28½	145	BARRISTER		

The "Fairy Queen" is a splendid cast-iron mica-front stove at a moderate price. It has a handsome nickelled reflector and name plate, which make it an attractive and cheerful heater for the home. It has a swing top with griddle cover underneath, large fire-door, and is fitted with an ash chute. All rods are on the outside, insuring greater durability. It is built for coal or wood, but unless specified will be shipped for wood only.



"RAVEN"

For Coal Only

No.	Size of Pipe Collar, ins.	Shipping Weight, lbs.	Tel. Code
6	5	60	CONVEY

This is a very neat, light stove for bedroom or office use. Under ornamental swing cover are two 6-inch pot holes. The coal can be fed through the top double sliding doors. In the lower door is found a splendid regulating damper which keeps the fire under perfect control. At the side is a feed door. It is fitted with heavy cast-iron legs bolted tightly to the stove.



"YUKON" TRIPLE HEATER

Burns Rough Wood 30 inches Long

Length of Fire-box, ins.	Size of Hot Air and Smoke Pipe, ins.	Size of Fire-door, ins.	Height Overall, ins.	Length Overall, ins.	Width Overall, ins.	Shipping Weight, lbs.	Tel. Code
30	7	11 x 14½	48	42½	26	495	YUNTZ

The "Yukon" Triple Heater is practically our "Magnet" Wood Furnace encased, making it a powerful heater. The Fire-box is corrugated in form, which adds strength and radiating surface, and is made in two sections securely bolted together. Above the Fire-box are four steel tubes through which the combustion passes when direct draft damper is closed.

Between the outer casing and Fire-box and at back end are the cold air inlets, which are so arranged that the cold air is drawn off the floor and must pass over heated surfaces to the two Warm Air Collars on top; which may be piped to carry warm air to other rooms. Burns rough wood 30 inches long. A powerful heater for Halls, Schoolhouses, etc.



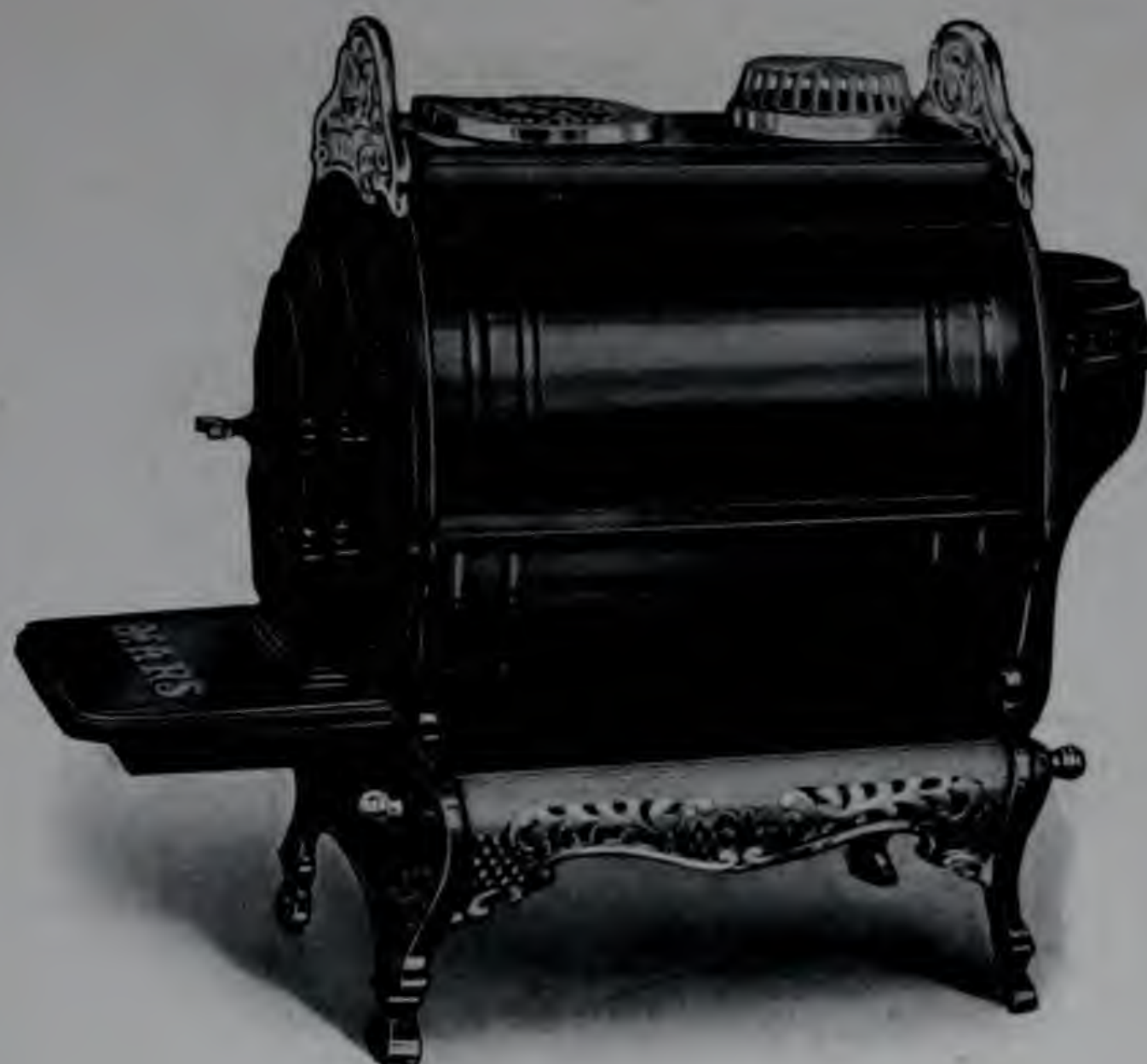
“MARS”

Burns Wood Only

No.	Size of Pipe Collar, ins.	Length of Wood Fire- box, ins.	Shipping Weight, lbs.	Tel. Code
27	6	27	210	MAABO

The “Mars” has a wonderful heating capacity. It is strongly built of cast iron, except the sides, which are of heavy sheet steel with heavy cast-iron linings. Two large end doors, the smaller of which is used in ordinary firing and the larger for extra large wood. Swing top with two 8-inch pot holes or space for a No. 8 wash boiler; Check Damper near the pipe collar, Drop Ash-pit fully exposed when the sliding hearth is drawn out, an attractive Spun Metal Urn, two fine Nickel Crown pieces and an elegant nickel Foot-rail. All parts tightly fitted.

Base and all loose parts are packed inside of stove for shipping.



"MARS"

Double Heater

Burns Wood Only

No.	Size of Pot-hole, ins.	Size of Pipe Collar, ins.	Size of Hot Air Collar, ins.	Length of Wood Fire- box, ins.	Shipping Weight, lbs.	Tel. Code
54	8	6	7	27	220	MAEDS

Fire travels the length of stove three times before entering smoke pipe. Has heavy sectional linings that can be easily replaced through front door. Air flues take cold air from floor and discharge it heated into above or adjoining rooms, if desired, by connecting to a warm air pipe. Double feed-doors will admit large blocks of wood the size of fire-box and prevent smoke escaping when putting in small stick. Will retain fire overnight. Elegant in appearance and efficient in operation.



“HERALD” BOX STOVE

For Wood

Nos.	Size of Pipe Collar, ins.	Length of Wood Fire-box, ins.	Height, ins.	Dimensions at Legs, ins.	Cooking Surface, ins.	Shipping Weight, lbs.	Tel. Code
18	5	18½	19	19 x 15	10 x 9	60	HEVIM
22A	6	22	20½	23 x 16½	10¾ x 15	80	HEAZO
25A	6	24½	20½	23 x 16½	10¾ x 15	90	HEAES
28A	6	28	23½	29 x 21½	12 x 20	115	HEAIP
31A	6	30½ ✓	23½	29 x 21½	12 x 20	120	HENVY
35A	6	35	26¾	36 x 24	14½ x 24	160	HENEU
38A	6	38	26¾	36 x 24	14½ x 24	170	HENIP

The “Herald” is a heavy cast-iron box stove of enormous heating capacity. The fire-door is the full size of the fire-box. There is a swing top on all sizes except No. 18. It has a large ash-pit, tight-fitting dampers, swing hearth plate and heavy cast legs.



No. 38A

No. 35A

No. 31A



No. 28A

No. 25A

No. 22A

No. 18

"HERALD" BOX STOVE

The complete "Herald" line is shown above with the different numbers ranged according to sizes of the respective stoves. This will assist in ordering.



“HEAVY BOX”

Burns Wood Only

Nos.	Size of Pot-holes, ins.	Size of Pipe Collar, ins.	Length of Wood Fire- box, ins.	Shipping Weight, lbs.	Tel. Code
36	9	8	36	420	CRESCENT
50	9	8	50	565	CREST

As the name implies, this stove is extra heavy. Made specially for schoolhouses, factories, hotels, etc.—places requiring a stove for heavy work. The sides and top are made in pieces to prevent cracking, and are joined together with $\frac{1}{2}$ -inch rods, running the full depth of stove on outside, where they are not impaired by the fire. Can be used as a furnace by fitting a casing around top.



"CAMP COMFORT"

Showing Foot Rests or Side Shelves, which are not supplied unless ordered

Size, ins.	Size of Pipe Collar, ins.	Width of Shelves, ins.	Length of Shelves, ins.	Height of Legs, ins.	Shipping Weight, lbs.	Tel. Code
38	7	6¼	24	13	160	CCNIP
50	7	6¼	42	13	185	CCETY
Wing Shelves Extra	-	-	-	-	-	CCXRA

A Box Stove constructed especially for camps and heavy duty. A large, heavy, spacious Box Stove with cast front and stamped-steel back end. Body made of one piece of heavy sheet steel. Diameter 22 inches. Cannot be broken by ends of wood striking against stove. Legs made of heavy cast-iron set in extra strong cleats, giving the necessary rigidity.

This stove is admirably adapted to campers' and lumbermen's needs. The shelves can be alternated by placing at the side or on top.



"FAMOUS" AIRTIGHT HEATERS

Series 810

Burns Wood Only

Made of Best Planished Iron

Nos.	Size of Pipe Collar, ins.	Size of Wood Door, ins.	Size of Body, ins.	Shipping Weight, lbs.	Tel. Code
810	6	10	21 x 13½ x 17	55	FAIVTY
820	6	10	22 x 14¾ x 19	65	FAIATR
830	6	11	23 x 15¾ x 21	70	FAINTS
840	6	11	24 x 17 x 24	80	FAIDTU
850	7	12	27 x 18 x 26	90	FAIETM
860	7	13	30 x 22½ x 28	110	FAIRTO

Has a Pouch Draft with graduated door support, which allows a small or large opening as desired and is wide enough to admit use of fire shovel for removal of ashes. The Draft Door fits perfectly airtight when closed, so that fire can be retained for hours without attention. Body of heavy-gauge Planished Iron. Cast Iron Top with Nickelled Edges, Nickelled Swing Cover, Legs and Foot-rail, and Cast Iron Bottom.



"FAMOUS" AIRTIGHT HEATERS

Series 718

Burns Wood Only

Made of Best Planished Iron

Nos.	Size of Pipe Collar, ins.	Size of Wood Door, ins.	Size of Body, ins.	Shipping Weight, lbs.	Tel. Code
718	6	10	18½ x 13 x 16	55	FABVIP
721	6	10	21 x 13½ x 17	60	FABAVY
722	6	10	22 x 14¾ x 19	65	FABAZU
723	6	11	23 x 15¾ x 21	70	FABANO
724	6	11	24 x 17 x 24	80	FABADS

The Pouch Draft, with graduated door support, allows a small or large opening as desired. It fits perfectly airtight when closed, so that the fire can be retained for hours without going out. Opening sufficiently large to admit shovel for removal of ashes. In five sizes with cast-iron top and bottom and nickel-plated legs, foot-rail and swing cover.



“FAMOUS” AIRTIGHT HEATERS

185N Series

Burns Wood only

With Nickel Foot Rails

Nos.	Size of Pipe Collar, ins.	Size of Wood Door, ins.	Size of Body, ins.	Shipping Weight, lbs.	Tel. Code
185 N	6	10	18 $\frac{3}{4}$ x 13 x 16	30	FAVIEU
215 N	6	11 $\frac{1}{4}$	21 x 13 $\frac{1}{2}$ x 17	30	FAAVEY
225 N	6	11 $\frac{1}{4}$	22 x 14 $\frac{3}{4}$ x 19	35	FAAZEM
235 N	6	11 $\frac{1}{4}$	23 x 15 $\frac{3}{4}$ x 21	45	FAANLO
245 N	6	11 $\frac{1}{4}$	24 x 17 x 24	50	FAADES

The nickel screw damper for opening or checking the draft is perfectly airtight when closed and will shut the stove up so tight that fire can be retained for hours without going out.

It has a uniform Blued Sheet Steel Body with nickelled Foot Rail, Sheet Steel Lining, Steel Pipe Collar, Stamped Steel Cover, Ring Urn, Cast Base and Legs.



"FAMOUS" AIRTIGHT HEATERS

18-50 Series

Burns Wood only

With Sheet Steel Lining

Nos.	Size of Pipe Collars, ins.	Size of Wood Door, ins.	Size of Body, ins.	Shipping Weight, lbs.	Tel. Code
18-50	6	10	18 $\frac{3}{4}$ x 13 x 16	20	FAVIP
21-50	6	11 $\frac{1}{4}$	21 x 13 $\frac{1}{2}$ x 17	25	FAAVS
22-50	6	11 $\frac{1}{4}$	22 x 14 $\frac{3}{4}$ x 19	25	FAAZU
23-50	6	11 $\frac{1}{4}$	23 x 15 $\frac{3}{4}$ x 21	28	FAANY
24-50	6	11 $\frac{1}{4}$	24 x 17 x 24	35	FAADO
Without Lining					
18	6	10	18 $\frac{3}{4}$ x 13 x 16	15	FAULT

Made of uniform color of blued steel with steel pipe collar, stamped steel cover, ring urn, nickel screw draft on cast base and cast-iron legs.



"FAMOUS" AIRTIGHT HEATERS

Burns Wood Only

Without Lining

No.	Size of Pipe Collars, ins.	Size of Wood Door, ins.	Size of Body, ins.	Shipping Weight, lbs.	Tel. Code
018	6	8½	14 x 18	15	FAVIM

Cheap durable heater. It has a steel body with stamped steel cover and steel pipe collar and steel legs. It has a Front Draft with Slide, and a Check Draft on top.



"FAMOUS" AIRTIGHT HEATERS

D Series

For Wood Only

Nos.	Size of Pipe Collar, ins.	Size of Wood Door, ins.	Size of Body, ins.	Shipping Weight, lbs.	Tel. Code
222	6	9 $\frac{7}{8}$ x 9 $\frac{7}{8}$	20 $\frac{3}{8}$ x 15	110	FAAZZU
224	6	11 $\frac{3}{8}$ x 11 $\frac{3}{8}$	23 $\frac{3}{8}$ x 17 $\frac{1}{4}$	135	FAAZDO

Cast-iron front with deep overhanging top, giving the heater a large appearance, double lined, large feed door, swing cover with pot-hole underneath, swing nickelled ornamental cover and urn, nickelled legs and rails, brass mounted urn, screw check in upper door, screw draft in lower door, cast-iron bottom made in one piece, edge projecting beyond stove body, separate ash catch in front.



“AUTO”

Burns Coal Only

Bachelor's or Laundry Stove

Cut shows Stove Piped to Drum

Nos.	Size of Pipe Collar, ins.	Cooking Holes.	Extreme Height, ins.	Size of Top, ins.	Shipping Weight, lbs., without Drum	Tel. Code, without Drum
180	6	2-8 in.	21½	12 x 19	70	AUVITS
19	6	2-9 in.	22	14 x 22	95	AUVETG

Another cast-iron specialty which is very handsome and suitable for light cooking and laundry work. It has a shaking draw centre grate, a convenience not usually found in this class of stoves. The ash-pit is large and the ash-pit door has a splendid damper which readily controls the fire. There is a spacious feed pouch door suitable for replenishing the fire.

Our Excelsior Drum Ovens can be used on this stove, making it a handy and serviceable cook stove (see cut of oven on page 135).



"BABY AUTO"

No.	Size of Pipe Collar, ins.	Diam. of Grate, ins.	Top Surface, ins.	Height, ins.	Size at Legs, ins.	Shipping Weight, lbs.	Tel. Code
128	6	6	11 x 19½	19½	13 x 13	40	CANOTER

A small, low-priced, two-hole Laundry Stove, having two 8-inch covers with room for a boiler. Has an excellent swing feed pouch door, shaking and dumping grate and the ash-pit door has a swivel draft, fitting tightly, making a good regulator.



“FAMOUS” LAUNDRY HEATER

Burns Coal Only

No.	Diam. of Fire Pot-hole, ins.	Size of Pipe Collar, ins.	Shipping Weight, lbs.	Tel. Code
111	12	5	125	FHVZZO

A heavy serviceable stove, specially made for laundries, tailor-shops, etc. Has heavy corrugated fire-pot, shaking and dumping grates and large ash-pit. Holds six irons on the top and eight laundry irons on sides. Top covers are so arranged that one 11-inch pot can be used directly over the fire, or two 8-inch pot holes. A deflector on the short centre forces the heat under the pots, thus heating them rapidly.



McClary's Gas Ranges

Gas Catalogue, showing full line, with prices, etc., sent on request

IT'S THE WAY THEY'RE MADE
THAT COUNTS

These views show the Drilling Machine and Inspection Department of Gas Range Section. The special care given the ranges in these two sections makes them ranges of service





McCLARY'S GAS RANGES



This is a field of rapid advancement and growth. With this rapid advancement we are constantly embodying in our ranges the best fuel and labor-saving devices, as well as the latest and best designs. In fact, when you handle the McClary "Famous" Gas Ranges you are always certain of having the most improved and best type of gas range which is manufactured.

Our great variety of sizes and styles are made to suit every demand. There are three points to which we attribute the excellence of our ranges: 1—Quality of the materials used, combined with our great care in selecting these. 2—Skilled workmen take great care in their construction. 3—Inspection is thorough and extreme care is taken to give only the highest type of range to the Trade.

Bodies—These are formed of Wellsville Polished Sheet Steel with interlocking seams, leaving no raw edges. It forms a flat surface uniform in color, which is always clean and attractive. The front and, in fact, all places where great strength is needed is made of cast-iron finished with a new bright black enamel which is hard baked and highly lustrous—will not scratch with ordinary usage. Can also be washed and kept clean easily.

Ovens—The Ovens are large and roomy. The oven bottoms, with the exception of Nos. 412, 415, 418 and 4280, are made of cast-iron, which gives the best baking results. All Ovens have aluminized inside linings. This provides an air space between the inner and outer walls and confines the heat in the oven and prevents rust. All Ovens are perfectly sanitary and ventilated.

Oven Rack Holders are of cast-iron and are fitted with a number of slides which allow the racks to be placed at any desired height.

The Oven Rack is made of heavy wire electrically welded and aluminized. It slides into place quickly and easily. Wire runs from front to back, allowing pans to run in very smoothly.

Burners—All are single-piece cored castings with an adjustable air-mixer. No wear-out or chance of leakage. All burners are removable without loosening a screw or bolt, and when removed present a 1½-inch opening on the end, by which the burner is easily cleaned. All burners are uniformly drilled **at one time**, by special machines, thus giving an intense, uniform, hot, blue flame. This, combined with the burner being bowl-shaped underneath, which gives a large chamber for the air and gas to thoroughly mix in, gives perfect combustion.

Three kinds of burners are used on the top of the McClary Gas Ranges. The Giant Burner on each stove is extra large, giving quick and great heating capacity. The Simmering Burner is very small, but will keep a dish warm with little use of gas. The Ordinary Burner is intermediate between the other two in size, and is star shaped with eight prongs, the same as the Giant Burner.

The Ovens and Broilers have the two-line oven burners. Broilers may be supplied with round burner if desired.

Oven burners in all ranges can be lighted only through the oven bottom after oven door has been opened, thereby eliminating all danger of explosion. This patent lighter—"Graves' Safety Lighter"—is conceded the best device of its kind on the market. Top burners in all ranges have beautiful aluminum finish.

Broiler Pans and Match Trays in all our best ranges are made of heavy gauge iron with heavy white enamel surface.

Tops—Strong skeleton plates, aluminized, are supplied with Artificial Gas ranges and a closed top with burnished surface and one reducing cover for Natural Gas.

Valves—Our standard valve is used on all McClary Gas Ranges. Special attention is paid to this important feature by us to ensure perfect combustion. It is easily adjusted to any gas pressure by the adjusting orifice. They have white Porcelain sanitary handles placed well above feed pipe. Fingers thus never come in contact with either feed pipe or stove.

All valves or gas cocks are supplied with coil springs which keep a permanent tension on the valve. They always work freely and never come loose.

Feed Pipe or Manifold—Extra heavy manifold is used, which allows a number of complete threads, making a very strong and rigid connection with no possibility of leakage of gas.

Oven Door Catch—The catches on the oven doors are made of heavy spring steel. This holds the door closely to the door frame and is very handy. Doors easily opened from within or without.



Sectional View of Gas Valve

Nickel—The Door Frames, Manifold Pipe, Name Plate, Brackets, etc., are all heavily nickel-plated, giving to the range a very clean and stylish appearance.



McCLARY'S "CHAMPION" INTERCHANGEABLE GAS RANGE

Simplicity and ease in manipulation has ever been a leading feature in the McClary "Famous" Stoves and Ranges. In the "Champion" every part is simplicity itself, so that an inexperienced housewife in a short time can operate one as readily as an experienced cook. The range was designed to give all the modern conveniences of both coal and gas, and yet to take up no more space than an ordinary stove.

We are the originators in building one stove in which not only two different kinds of fuel can be burnt, but burnt so that they work in unison to accomplish the same end. This idea is patented, so that other manufacturers, instead of building one stove to do both services, have in reality a coal and gas range bolted together or some other such combination.

The "Champion" is made of material which by test wears a lifetime, and is built by expert workmen who are specialized in this form of range construction. The body is made of blued polished steel solidly rivetted with steple-headed rivets, making the range exceedingly rigid.

Fire-Box—The linings of the fire-box are of the corrugated type, being made of Semi-Steel—the steel that wears a lifetime. The linings are made in eight pieces—two end, two front and four back pieces. If after long usage repairs should be necessary, a part as well as the entire lining may be replaced, making it convenient and economical. The sections are flanged and fit snugly into each other. The back linings are hung from a heavy strip strongly bolted to the sides of the range, which not only reinforces the oven top, preventing undue weight on it, but also allows for freer expansion of the sections. The sides are straight, allowing for no ashes to form dead places. The front is fastened by a bolt which is the key to the removal of the front bricks.

Burners—There are four burners on the top of the stove, and these are of the McClary Standard Star type of eight prongs. They are made of cast-iron with carefully drilled holes, which make the McClary burners so adapted to both natural and artificial gas. There is an easily operated adjustable air-mixer attached. The gas is controlled by a valve which tests have proven to be the best. All of the burners are easily removable by simply lifting out. The two under the two front lids, over the oven, are placed in a removable compartment so that the burners are not affected by drafts and yet the gases of combustion are carried away through a small opening. The compartments and burners may be removed and the openings through which the burners are attached to the gas main closed when coal only is to be used.

Broiler and Toaster—This is situated in the top of the oven. To get best results the burners should be lighted a minute or two before the steak is placed on the rack in the broiler pan, so that the broiler is well heated. When the steak is in place the broiler should be adjusted on one of the several slides on the oven side so that the top surface of the steak will be about one inch from tips of the flames. In a minute or two the top surface of the steak will be smeared or browned. Then turn, being careful not to pierce with a fork, and allow other side to smear, keeping the broiler door open for this side. Now allow eight to twelve minutes for a steak one inch thick, depending on whether it is wanted rare, medium or well done. If steak should catch fire, turn off gas and place a damp tea towel over the burning meat.

Baking in Oven—On days when only a small fire is required to heat the kitchen, the heat from it may be utilized by using the already warmed oven and turning on the baking burner, which is situated in the bottom of the oven. The heat from this burner is evenly distributed to the baking by a "V"-shaped shield placed over the burner. This ensures even baking results, which cannot always be obtained on some gas ranges. Thus, with but very little gas, the baking can be finished and the kitchen not overheated. Of course, the baking burners can be used when there is no coal fire whatever, making it convenient for summer. When the gas is in use in the oven the heated air is carried off at the top and forced around the oven again, thus utilizing every particle of heat.

The Oven is fitted with the Graves' Safety Lighter, which eliminates all danger of explosion.

Top—The "Champion" has a burnished top, which means a bright smooth surface easily cleaned (see page 9). This top will not crack, warp or bulge because it is made in several sections, which allow for contraction and expansion, and is also very strong.

Oven Door—The Oven Door is spring poised and drops gently flush with the oven bottom. The door frame is very strong and rigid and is nickel-plated. A McClary Thermometer fits in the oven door medallion. The door is provided with spring catch, so that the door is easily opened.

■ **Clean-Out**—The Clean-Out is large and the door is easily removed. The door when closed practically seals the flues, so tightly does it fit. It is conveniently situated and gives splendid access to the flues.

The "Champion" is provided with ash chutes to guide the ashes into the large roomy ash-pan below. The door is attached to the ash-box and slides out quite easily, making the front look much neater. It allows no ashes to fall out when removing the ashes.



“CHAMPION” INTERCHANGEABLE GAS RANGE

Burns Coal, Coke, Wood and Natural or Manufactured Gas

No.	Cooking Holes	Size of Oven, ins.	Cooking Surface, ins.	Height to Cooking Surface, ins.	Shipping Weight, lbs.	Tel. Code Square and High Closet
8-318	6-8 in.	18½ x 20½ x 14	27 x 35	31	520	OAKLE

The “Champion” has a gas equipment of:—

Two 5-inch Star Burners in the Fire-box.

Two 5-inch Star Burners over front of Oven.

One Broiler Burner in the top of the oven inside.

One Baking Burner in the oven bottom.

The above illustration shows the Oven Door open. Inside may be seen the Oven Burner, Spreader, white enamelled Broiling Pan, and Broiler Rack of heavy tinned wire and cast-iron supports. On the top is shown the one-piece cast-iron eight-pronged Star Burner. These burners can be removed quickly, allowing the six covers to be used when burning coal or wood.



"McCLARY" GAS RANGE

Style—No. M-4058

For Natural or Manufactured Gas

With Right-hand Oven

Dimensions over all: Length, 47½ inches; Width, 29 inches; Height, 64 inches

Style	Size of Upper and Lower Ovens, ins.	Size of Upper and Lower Broilers, ins.	Size of Cooking Top over all, ins.	Shipping Weight, lbs.		Height of Cooking Top, ins.	Tel. Code	
				Mfd.	Nat.		Mfg.	Nat.
No. M-4058	18¼ x 18 x 11¾ 20 x 20½ x 12	18¼ x 16¼ x 6 12 x 19 x 23	41 x 25	465	480	29½	MOR	MORSE

Space between Hot Plate and Broiler Oven, 16 ins.

This range has an exceptionally large oven capacity in compact form. The large closed-in warming shelf and roll top combine utility and appearance. Steam and odors are carried off from the cooking from the roll top, up the flue. Has baked Black Enamel body.

Six burners on main top as follows: three regular burners, one giant burner, one simmering burner, one regular burner under griddle plate.

Low Broiler: One special broiling burner. **Low Oven:** Two long burners.

High Oven and Broiler: Two long burners. Graves' Safety Patented Lighter on ovens.

It is also supplied with Enamel Broiling and Drip Pans, Porcelain Gas Cock Handles, aluminized Ovens, electrically welded aluminized centre Racks.

It also has heavy cast-iron Oven Bottom. Side supports in oven, door frames, etc.

Extras—Enamel Back Plates, Upper Glass Oven Door, Oven Thermometers.



“McCLARY” GAS RANGE

Style—No. ES-456

With Right-hand Oven and Glass Door

For Natural or Manufactured Gas

Dimensions over all: Length, 44 inches; Width, 29½ inches; Height, 53½ inches

Style	Size of Upper Oven, ins.	Size of Broiler, ins.	Size of Cooking Top over all, ins.	Height to Cooking Surface, ins.	Shipping Weight, lbs.		Tel. Code	
					Mfg.	Nat.	Mfg.	Nat.
No. ES-456	16¼ x 21 x 12	14 x 18½ x 11	24 x 25	29½	293	308	ERMO	ERMAL

A very neat and compact range. It does away with all stooping and extra steps. It unites an exceptionally large cooking, warming and baking capacity in small space.

Can be supplied with Right- and Left-hand Oven. Has baked Black Enamel body. It has a large closed-in undershelf with roll top, which carries all steam and odor from the cooking, Enamel Broiling and Drip Pans, Porcelain Gas Cock Handles, Aluminized Oven, and electrically welded aluminized Centre Rack.

Five burners on Main top: three regular, one giant burner, one simmering burner. Oven and broiler have two long burners with Graves' Patented Safety Lighter.

Broiler supplied with round burner if desired.

It also has Heavy Cast-iron Oven Bottom. Side supports in oven, door frames, etc.

Remove the Broiling Pan, and cabbage, etc., may be boiled in Broiling Oven, as all odors are taken up the flue.

Extras: Warming Closet over top oven (20 inches x 22 inches x 11½ inches) with roll door, White Enamelled Back Plates, Wire Glass Oven Door, Thermometer.



"McCLARY" GAS RANGE

Style No. E 458

For Natural or Manufactured Gas

Style	Size of Oven, ins.	Size of Broiler, ins.	Size of Cooking Top Overall, ins.	Height to Cooking Surface, ins.	Shipping Weight, lbs.		Tel. Code	
					Mfg.	Nat.	Mfg.	Nat.
No. E 458	18¼ x 18 x 11¼	18¼ x 16¼ x 6	35 x 25	26½	293	308	ELL	ELUAT

An excellent small range with good cooking and baking facilities. In the base is a splendid Cabinet Shelf.

Five Main top burners: three regular burners, one giant and one simmering burner.

Oven and Broiler: two long burners with Graves' Patented Safety Lighter.

Cannot be supplied with water heater.

It has an Enamelled Broiling and Drip Pans, Porcelain Gas Cock Handles, Aluminized Oven, electrically welded aluminized Centre Rack.

Oven bottom, side supports in oven door, frames, etc., of heavy cast iron.

Has baked Black Enamel Body.

Extras: Two-burner Extension, Kitchen Heater, Wire Glass Oven Door, Thermometer.



"McCLARY" GAS RANGE

Style Nos. 2129, 2130, 2131

With Water Heater Attached

For Natural or Manufactured Gas

Style	Water Heater Cubic Ft.	Water Heater Cubic Ft.	Water Heater Cubic Ft.	Height to Crown Inches	Water Heater Height Inches	Water Heater Width Inches	Water Heater Depth Inches
No. 2129	114	114	114	36	36	36	36
No. 2130	114	114	114	36	36	36	36
No. 2131	114	114	114	36	36	36	36

A useful and modern cooking appliance. The "McClary" Gas Range is a complete unit which adds greatly to the convenience of the range.

The "McClary" Gas Range has four burners, one gas and one electric burner, and two big, even burners with covers. Provides Safety Lighting.

The "McClary" Water Heater is shown in cut is an automatically rapid water heater, being constantly consumed in use, especially at the bath. It will furnish hot water quickly and economically at 140 degrees F.

The "McClary" Water Heater is a complete unit and provides two extra cooking burners.

Styles: High Style, High Crown, The "McClary" Gas Range, Water Heater, Automatic, Kitchen, Range, Thermometer.



McCLARY FURNACE "GAS RING"

For Artificial or Natural Gas

Nos.	200	300	400	500	600	"SUNSHINE"
Nos.	250	350	450	550	650	"SUNSHINE"
Nos.	316	319	321			"RADIUM"

Supplied complete with Fire Pot Section or Gas Ring only with pipe

The Gas Ring is made to fit all sizes of "Sunshine" and "Radium" Furnaces. The Gas Ring with shallow section of fire-pot replaces the lower deep section of fire-pot. If ordered this way use first code line. It does not interfere in any way with the fire-pot for burning either coal or wood; is always ready for instant use, consequently very handy for a chilly day or evening in spring, summer or autumn. It is only necessary to burn the gas from half to one hour to take the chill off the rooms at an expense of one and one-half to six cents an hour, according to size of furnace and price of gas. With Natural Gas it will be found a cheap method of heating during winter months.

The Ring is divided so that one-third or all of it can be used according to the heat required. The convenience will more than offset the small extra cost of putting it in when the furnace is being installed, and can be put in any "Sunshine" now in use.



NICKELLED HOT PLATE

For Natural or Manufactured Gas

This new type is the latest in hot plate construction. It is light, rigid and durable. The Frame is made of heavy angle Iron electrically welded, and to this the heavy Steel Legs are also welded. This method makes an unbreakable frame, fitted with our Standard Star Burners, Air Mixers, and Gas Cocks. Made in two sizes, nickel plated.

Nos.	Top, ins.	Burners	Size of each Burner, ins.	Shipping Weight, lbs.	Telegraphic Code	
					Nat. Gas	Mfd. Gas
20	21 x 11½	2	4½	28	NUOT	NEWOT
30	30½ x 11½	3	4½	37	NUDE	NEAR

Supplied with Galvanized Trays if required. For 2-Burner or 3-Burner. *3 Burners 37 lbs*

Large 30 lbs



JAPANNED HOT PLATE

For Natural or Manufactured Gas

Constructed on the same principles as the above, but finished in black japan. Made in two sizes.

Nos.	Top, ins.	Burners	Size of each Burner, ins.	Shipping Weight, lbs.	Telegraphic Code	
					Nat. Gas	Mfd. Gas
220	21 x 11½	2	4	28	MUAT	MEWAT
330	30½ x 11½	3	4	37	MUTE	MEER

Supplied with Galvanized Trays if required. For 2-Burner or 3-Burner.



McCLARY HOT PLATE

For Natural or Manufactured Gas

This is an exceptionally useful hot plate. Top is cast in one piece.

It is entirely finished with McClary's duplex nickel and presents a handsome appearance.

Made in three sizes. Has cast legs and pipe.

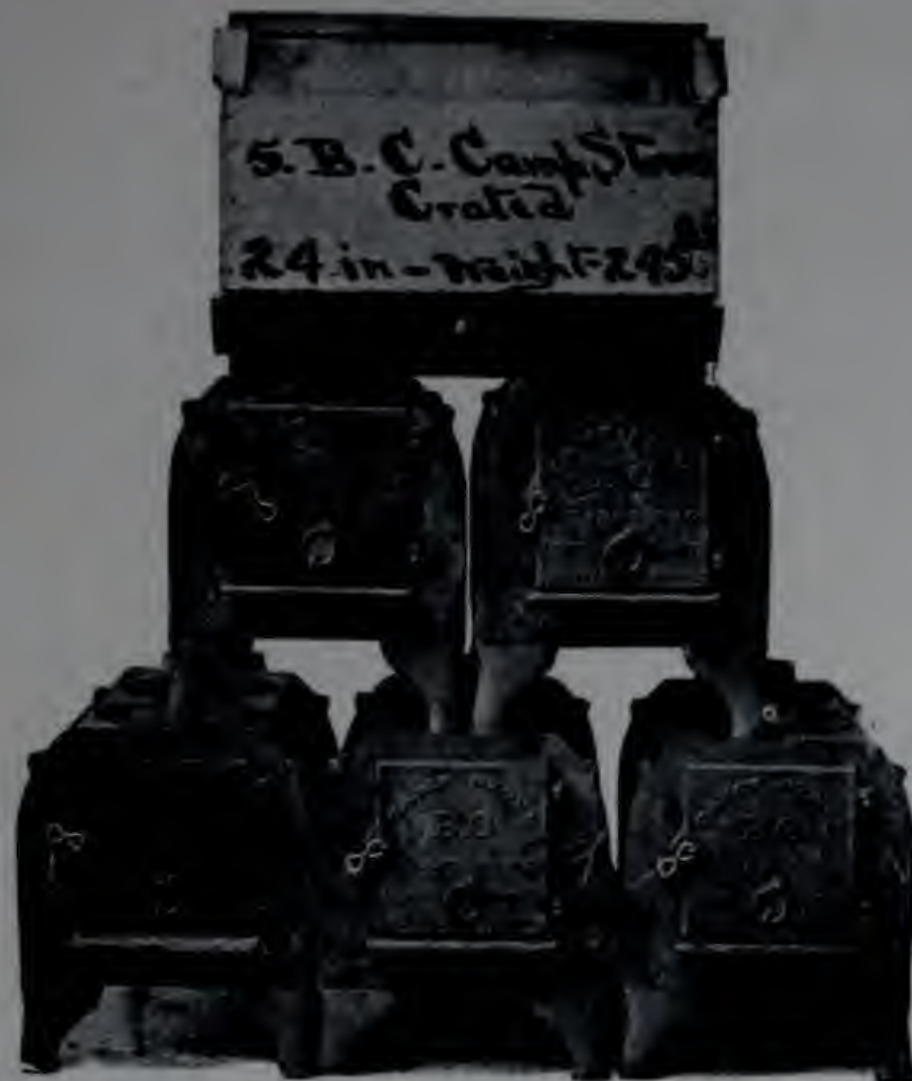
Nos.	Top, ins.	Burners	Size of each Burner, ins.	Telegraphic Code	
				Natural Gas	Manufactured Gas
11	9 x 9	1	4	CLARE	COSER
12	20½ x 9	2	4	CLAM	COSMIC
13	30¾ x 9	3	4	CLAD	COSMON



"CHELSEA" HOT PLATE

No.	Size, ins.	Diameter of Burner, ins.	Telegraphic Code
1	9 x 9½	4	KARPECK
2	9 x 18	4	KARPID
3	9 x 36	4	KARBIN

Has loose, interchangeable grates designed to prevent the heat smothering the flames, adjustable mixers, nickel feet and lever valve. Has two-piece burners.



"B.C." CAMP STOVE

Burns Wood Only

Always Shipped Built Up Unless Otherwise Ordered

Nos.	Length of Wood Fire-box, ins.	Cooking Holes, ins.	Size of Door, ins.	Size of Body, ins.	Shipping Weight, lbs.	Tel. Code
12	12	8	8 x 8	13½ x 12 x 12	35	CULM
15	15	8	8 x 8	13½ x 12 x 15	35	CUSHION
18	18	8	8 x 8	13½ x 12 x 18	40	CUSHIONED
21	21	8	9 x 9	15½ x 13½ x 21	45	CUSTOS
24	24	8	9 x 9	15½ x 13½ x 24	50	CUSP
30	30	8	9 x 9	15½ x 13½ x 30	55	CUSTODIAN

The body is made of heavy sheet steel, with cast-iron ends bolted together, bolts being on the outside prevent the possibility of their burning out. It is made expressly for mining, camping, engineering and surveying parties. For convenience when shipping to the interior, they can be nested one in the other, in lots of five or more, as shown in cut. The legs are of cast iron and are bolted at the front and back of the stove.



"TESLIN" CAMP COOK STOVE

Sheet Steel Body

Dimensions, Built Up

Style	Size of Top, ins.	Height, ins.	Size of Oven, ins.	Size of Fire-box, ins.	Size of Fire-door, ins.	Size of Pipe Collar, ins.	Weight with Pipe, lbs.
2-hole	28 x 13½	15¼	13½ x 9 x 13½	13½ x 10½ x 15	7 x 9	5	40 <i>90.00</i>
4-hole	28 x 22	15¼	13½ x 9 x 22	22 x 15 x 11	7 x 9	5	53 <i>12.00</i>



Dimensions, Knocked Down

Style	Inches	Pipe, ins.	Tel. Code
2-hole	27½ x 13½ x 4	24 x 5 x 4½	DONE
4-hole	28 x 22 x 4	24 x 5 x 4½	DOCILE

Always supplied with pipe unless otherwise specified.

Has direct as well as indirect draft. The arrangement of flues directs the heat around the oven for baking as in a high-price cook stove. The simple construction of the stove renders it perfectly rigid when put together, and the heavy angled corners assist in preventing the stove from warping. Has four 8¼-inch pot holes on top. Five lengths of telescopic pipe, 9½ feet—not sent unless ordered.



“SURVEYOR” CAMP STOVE

Made of Heavy Sheet Steel Aluminized

Size of Body, ins.	Size of Pipe Collar, ins.	Size of Oven, ins.	Length of Wood, ins.	Approx. Weight, lbs.	Tel. Code
30 $\frac{1}{4}$ x 19	5	17 $\frac{3}{4}$ x 18 x 10	17 $\frac{1}{2}$	95	DOMAIN

Six lengths of 5-in. Pipe (9 $\frac{1}{2}$ feet) extra.



“TACEY” CAMP COOK STOVE

With Baking Oven

Size of Body, ins.	Size of Pipe Collar, ins.	Size of Fire-box, ins.	Size of Oven, ins.	Shipping Weight, lbs.	Tel. Code
30 x 14 x 9 $\frac{1}{2}$	5	19 x 14 x 9	8 $\frac{1}{4}$ x 11 x 6 $\frac{1}{2}$	22	CYSTIC

Five lengths of telescopic pipe, 4 $\frac{1}{2}$ feet—not sent unless ordered. Feet can be reversed for shipping.



"VICTORIA" CAMP COOK STOVE

Made of Heavy Sheet Steel

Has Four 8-in. Cooking Holes

Size of Body, ins.	Pipe Collar, ins.	Size of Oven, ins.	Fire-box, ins.	Shipping Weight, lbs.	Tel. Code
27 x 21 x 14	5	20 x 14 x 9	20 x 13 $\frac{3}{4}$ x 8 $\frac{3}{4}$	35	CUSHAT



"STEEL B.C." CAMP STOVE

With Deflected Ends

Made entirely of Steel

Cannot be Broken

No.	Pipe Collar, ins.	Length, ins.	Diameter of Pot Holes (two), ins.	Diameter of Firing Door, ins.	Shipping Weight, lbs.	Tel. Code
35	5	29	8 $\frac{1}{4}$	10	25	DOGMA

One piece of heavy sheet steel forms the body, firmly rivetted together and to heavy steel ends. Has inverted stove pipe collar, and five lengths of telescopic pipe that packs inside of stove and will extend to 9 $\frac{1}{2}$ feet when opened. Covers can be locked in place for shipping.

Four strong removable legs. Pipes not sent unless ordered.



"CLIPPER" CAMP STOVE

Sheet Iron

Nos.	Size of Body, ins.	Length of Wood, ins.	Fire Door, ins.	Pipe Collar, ins.	Cooking Holes	Shipping Weight, lbs.	Tel. Code
24	24 x 10 $\frac{1}{4}$ x 10 $\frac{1}{4}$	24	8 x 7	5	2-7 $\frac{1}{2}$	8	CURVET
30	29 x 12 x 11	30	8 $\frac{3}{4}$ x 7 $\frac{3}{4}$	5	2-7 $\frac{1}{2}$	12	CURE

Cut shows stove ready for shipping. When setting up for use, unbolt the legs and reverse them (feet downwards).



Ready for Use.



Nested.

"DAWSON" CAMP STOVE

Nos.	Stove Ready for Use, ins.	Stove Knocked Down, ins.	Pipe Hole, ins.	Number of Pot Holes	Weight with Pipe, Heavy, lbs.	Weight with Pipe, Light, lbs.
1	20 x 12 $\frac{1}{2}$ x 12	20 x 12 $\frac{1}{2}$ x 2 $\frac{3}{4}$	5	1	12	9
2	24 x 12 $\frac{1}{2}$ x 12	24 x 12 $\frac{1}{2}$ x 2 $\frac{3}{4}$	5	2	13	10 $\frac{1}{2}$

Without Feet		Heavy, With Feet	
1	2	3	4
DOCKET	DOCTOR	DOCK	DOCKAGE

Nests into a small compass, and when built up forms a stove perfectly rigid. Five lengths of telescopic pipe—7 $\frac{1}{4}$ feet (not sent unless ordered). No. 4 has one 6-in. and one 7 $\frac{1}{2}$ -in. hole.



Knocked Down



Built Up

REFLECTING OVEN

Bright Tin

Built Up, ins.	Knocked Down, ins.	Tel. Code
19 x 13 x 11	19 x 12 x 2	DOCUMENT

When built up has heavy sheet iron roasting pan 19 x 9 x 1 $\frac{1}{4}$. It sits on two strong reversible feet. When knocked down lies perfectly flat and takes little space.



DRUM OVEN

Sheet Iron

Round. For 5, 6 and 7-inch Pipe.

Size of Oven, ins.	16
Diam. of Oven, ins.	10 $\frac{1}{2}$

State size collar wanted.



FARMERS' BOILER

With Sheet-Iron Cover and Cast Bottom and Legs

Burns Coal, Coke or Wood

Nos.	Capacity, Bbls. Imp. gals.		Size of Feed Door, ins.	Length of Wood, ins.	Size of Pipe Collar, ins.	Without Cover		With Cover	
						Weight for Wood, lbs.	Tel. Code	Weight for Wood, lbs.	Tel. Code
30A	1	25	11 x 14	28	7	305	KOLEP	315	KOP
45A	1½	32	11 x 14	31	7	370	KOLERT	380	KOPPY
60A	2	40	13 x 16	35	7	490	KOLUT	500	KOPLY

Add 50 lbs. extra to shipping weight for Coal Grates.

Wood grate is flat.

Coal linings and cover are extra.

The Coal Grate is a one-piece bar grate with the linings in four pieces.

Feed-door and fireplace are large enough to admit rough chunks of wood. Sides are made of steel plate and have a band at the bottom. Has a strong and well-devised cast-iron front and back, with bagged-out flue and collar top, so as to receive a straight pipe, which is much superior to the elbow attachment. Always shipped for wood only, unless otherwise ordered.



FARMERS' BOILER

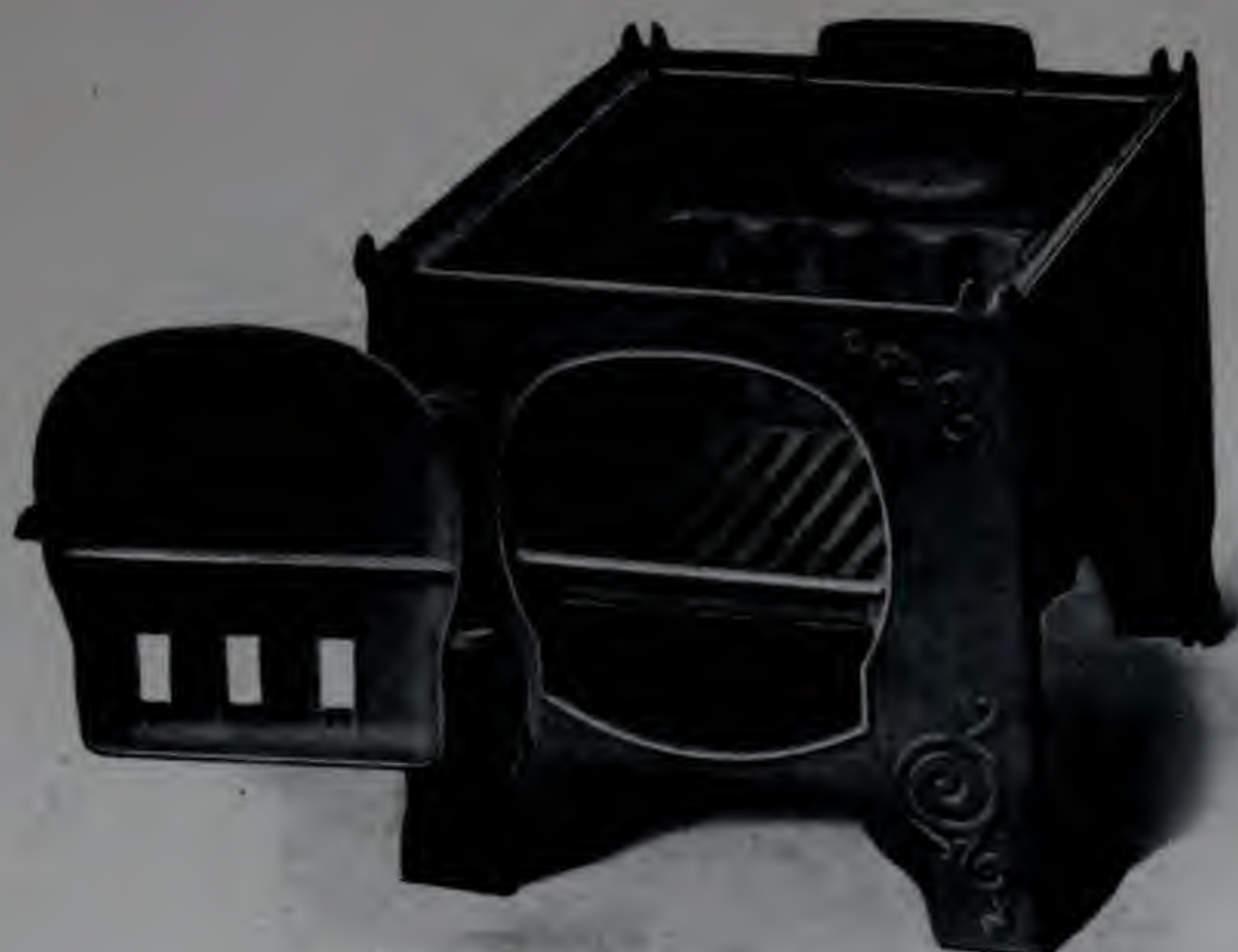
Without Bottom, to sit on brick or cement floor

Burns Wood

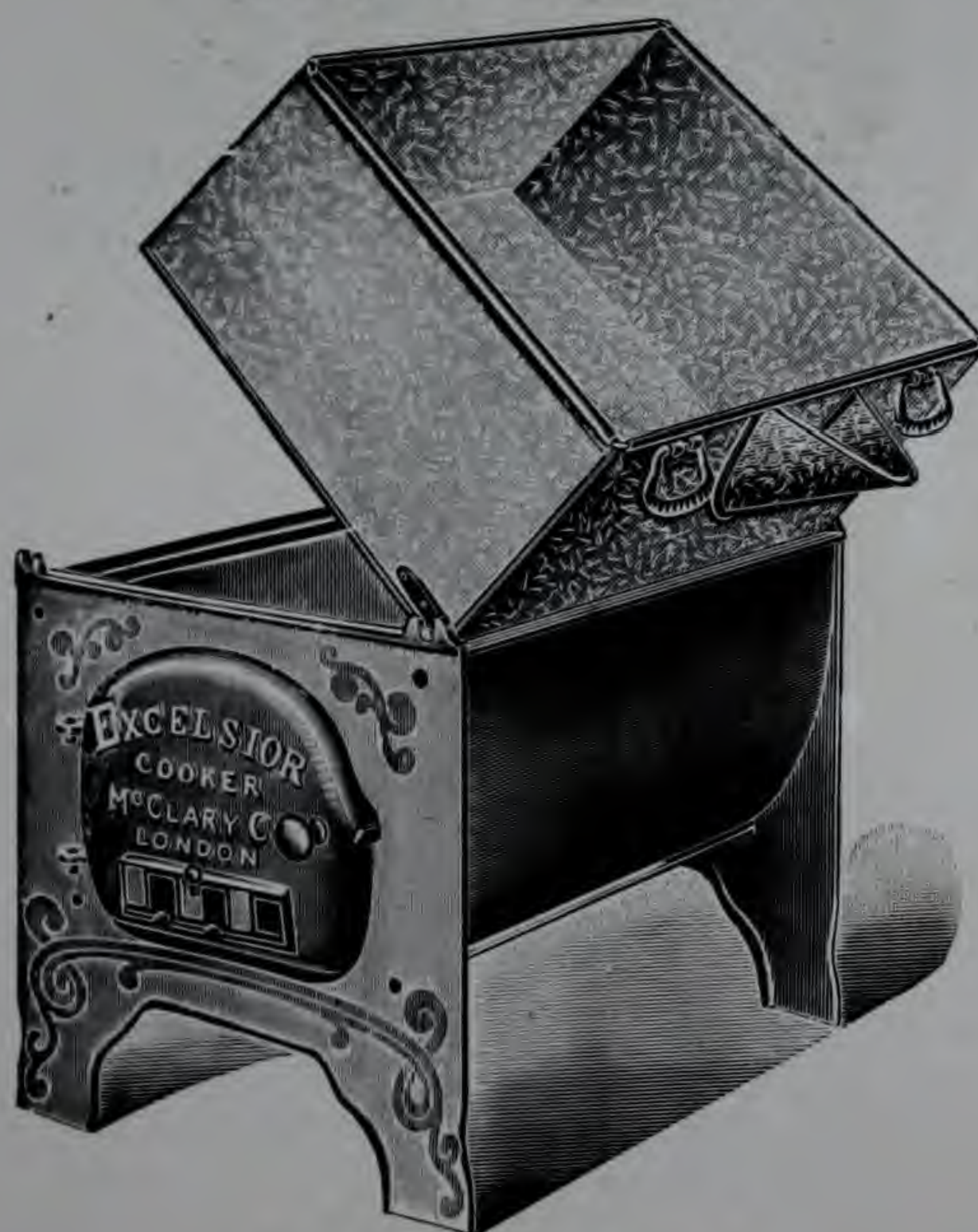
Nos.	Capacity, Bbls.	Size of Feed Door, ins.	Length of Wood Fire- box, ins.	Size of Pipe Collar, ins.	Without Cover		With Cover	
					Weight, lbs.	Tel. Code	Weight, lbs.	Tel. Code
30	1	11 x 14	27½	7	205	CHAFALLON	215	CHAFFLESS
45	1½	11 x 14	30	7	260	CHAFFINCH	270	CHAINETTE
60	2	13 x 16	34	7	290	CHAFFERING	300	KOPNET

Kettles only

For No.	Capacity Imp. Gallons	Weight, lbs.	Tel. Code
30	25	115	KOPNAD
45	32	160	KOPSET
60	40	175	KOPSEND



Above cut shows the Coal Fire-box.



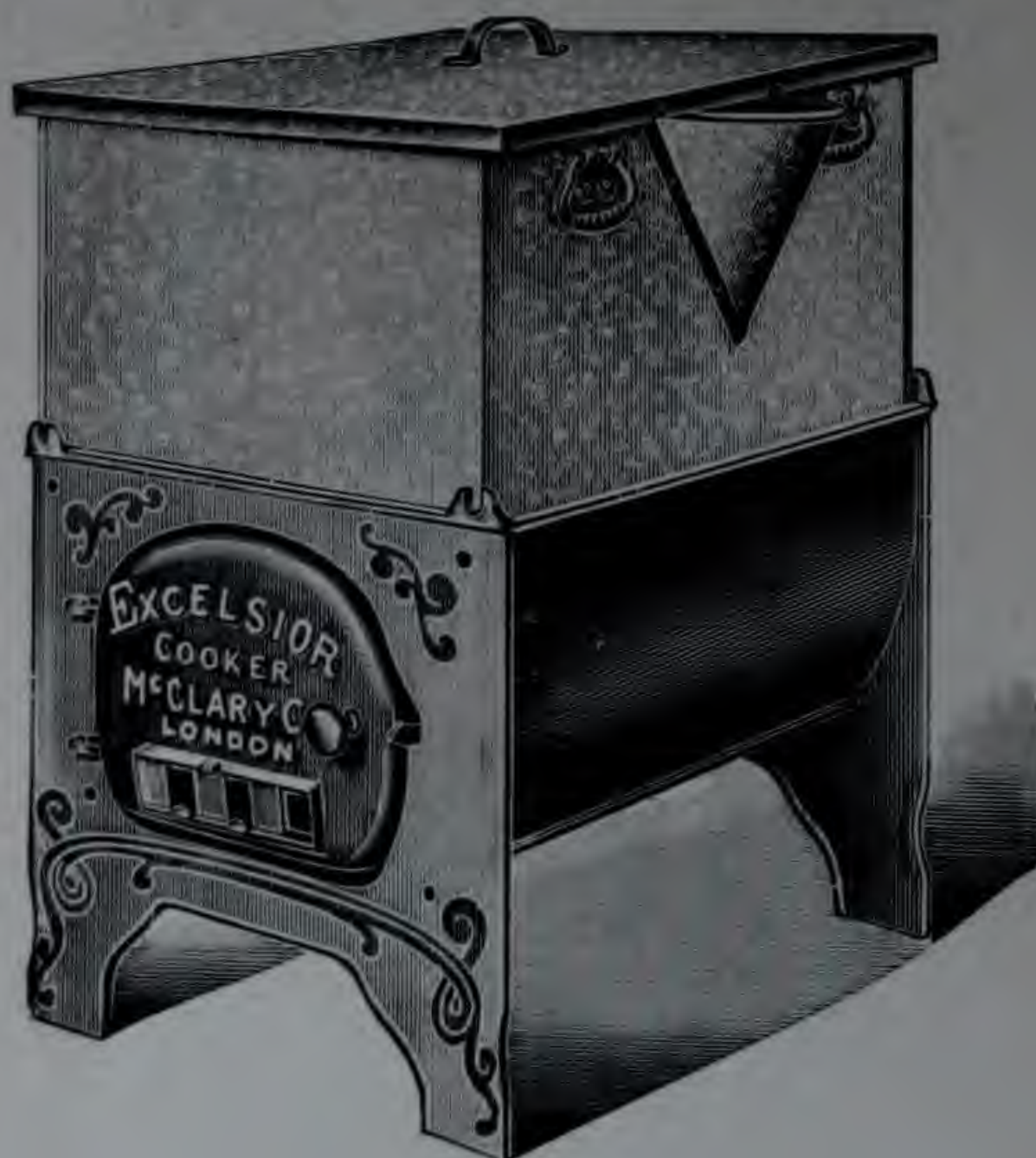
Cut shows the Tank Tilted.

FAMOUS "EXCELSIOR" COOKER

Burns Coal, Coke or Wood

The "Excelsior" is a moderate priced cooker, is specially adapted for heating water or cooking soft mash, and is a rapid worker. It is the best feed boiler for the money in Canada.

Boiler has two handles on either side for convenience in carrying, and is very easily removed from fire-box. Has a lip on the side of boiler for pouring out water, soft foods, etc. Tight-fitting lid prevents escape of steam while food is cooking—retains all the nutriment of the food. Always shipped for wood unless otherwise ordered. Coal linings are extra.



FAMOUS "EXCELSIOR" COOKER

Burns Coal, Coke or Wood

No.	Size of Tank, ins.	Size of Stove Body, ins.	Imp. Gallons	Length of Fire- box, ins.	Size of Pipe Collar, ins.	Weight, lbs.	Tel. Code
25	20 x 24 x 14 $\frac{1}{4}$	20 x 14 $\frac{1}{4}$ x 24	25	24	6	105	CERVEDA
50	20 x 41 x 17 $\frac{1}{4}$	20 x 14 $\frac{1}{4}$ x 41	50	41	6	155	CERE
Coal linings extra - - - - -							KOLNAT



"EXCELSIOR" COOK STOVE

Four Cooking Holes Burns Wood Only

No.	Cooking Holes	Size of Body, ins.	Length of Wood Fire-box, ins.	Size of Door, ins.	Shipping Weight, lbs.	Tel. Code
25	4-8 in.	20 x 14½ x 24	24	13¾ x 13	110	CHALAND

Makes a serviceable camp stove.



OVEN FOR "EXCELSIOR" COOK STOVE

Length of Oven, ins.	Size of Pipe Collar, ins.	Diam. of Oven, Inside, ins.	Diam. of Oven, Outside, ins.	Shipping Weight, lbs.	Tel. Code
18	6	10	12½	40	CHALOIR

Is a first-class baker, and is easily attached by using a length of 6-in. pipe to any "Box," "Bachelor," "Laundry" or "Excelsior" Cook Stove. (See page 110.)



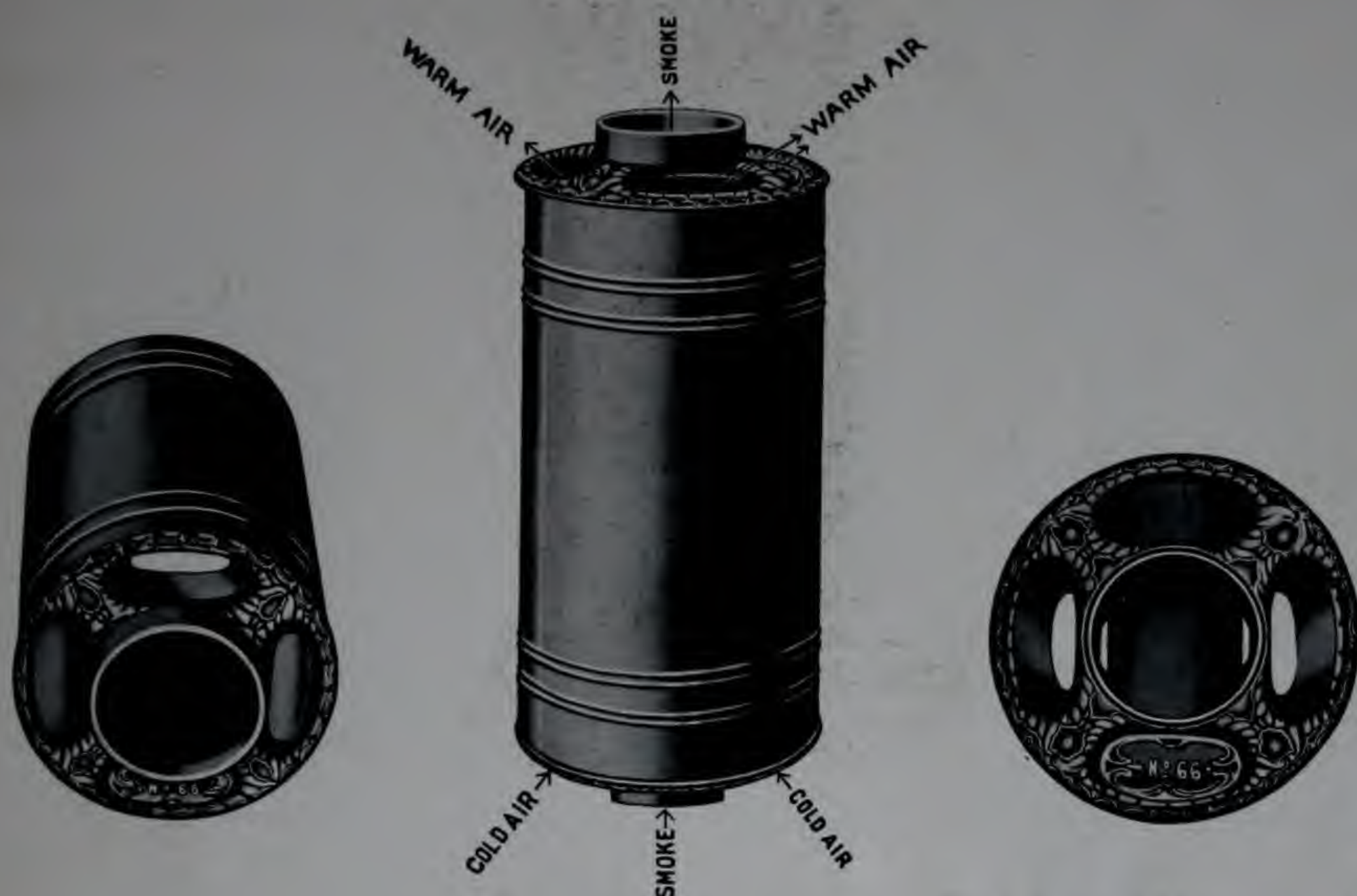
“FAMOUS” RADIATORS

Three Drums

Nos.	Size of Pipe Collar, ins.	No. of Drums	Smoke Exit	Height, ins.	Shipping Weight, lbs.	Tel. Code
36	6	3	On Side	37	45	HABEN
37	7	3	On Side	37	45	HAVOC
360	6	3	On Top	37	45	HAWK
370	7	3	On Top	37	45	HAZEL

The principle of the “Famous” Radiator, which produces such great results, is the capacity of the upright Russian iron pipes, which are greater than the inlet and outlet pipes. This causes the heated particles of combustion to be confined therein sufficiently long while passing through to give off nearly all the heat by radiation, leaving but a very small portion to pass off through the chimney.

These Radiators are very neat and attractive and finely finished. By use of the damper the heat can be turned on or off as desired. The saving in fuel alone in a season will more than pay their cost, beside making the home comfortable. Another special feature is that they give their heat near the floor, where it does the most good. By the use of the Clean-out the soot can be readily removed without disturbing the Radiator. They are constructed on commonsense principles, and so simple as to make their usefulness apparent at a glance.



“METEOR” RADIATOR

No.	Size Overall, ins.	For Pipe, ins.	Tubes, ins.	Shipping Weight, lbs.	Tel. Code
66	28 x 12½	6	4	29	HADDOCK
77	28 x 12½	7	4	30	HADDIE

The construction of the “Meteor” Radiator is so simple that it cannot clog up with soot, is self-cleaning and does not obstruct draft. The body is round, with three oval tubes full length of Radiator, which give exceptionally large radiating surfaces, making it a powerful heater. The ends are made of cast iron, nicely carved; the smoke pipe collars are extra deep, with good flare to allow for variation in pipes.

Can be used directly over top of stove or in a room upstairs.



HOLLOW WARE



Long Straight Pot



Short Straight Pot



Bellied Pot

Ground Inside

Nos.		8	9
Long Straight Pot, Dimensions in ins.		10½ x 8	11¼ x 8¼
Short Straight Pot	" "	9½ x 7	10¼ x 7¼
Bellied Pot	" "	10 x 8½	11 x 9

CAST IRON SPIDERS

Nos.	7	8	9	10
Diameter in ins.	8½	9½	10½	11½



BELLIED FEED POT

Extra Large. Eccentric Pit Bottom
Not Ground Inside

Approx. Capacity, quarts.	32
Dimensions, ins.	13½ x 13
Approx. Weight, lbs.	25½



HOLLOW WARE



SCOTCH BOWLS

Nos.	1	2	3
Dim., ins.	8 x 3 $\frac{1}{4}$	8 $\frac{1}{4}$ x 3 $\frac{3}{4}$	8 $\frac{3}{4}$ x 4
Nos.	4	5	6
Dim., ins.	9 $\frac{3}{4}$ x 4 $\frac{3}{8}$	11 x 5	11 $\frac{3}{8}$ x 5 $\frac{1}{4}$



YANKEE BOWL

Nos.	1	2	3
Dim., ins.	8 $\frac{1}{2}$ x 5 $\frac{1}{4}$	7 $\frac{3}{8}$ x 4 $\frac{1}{2}$	9 $\frac{3}{4}$ x 6
Nos.	4	5	6
Dim., ins.	10 $\frac{3}{8}$ x 6 $\frac{7}{8}$	11 $\frac{1}{2}$ x 7 $\frac{1}{4}$	12 x 8



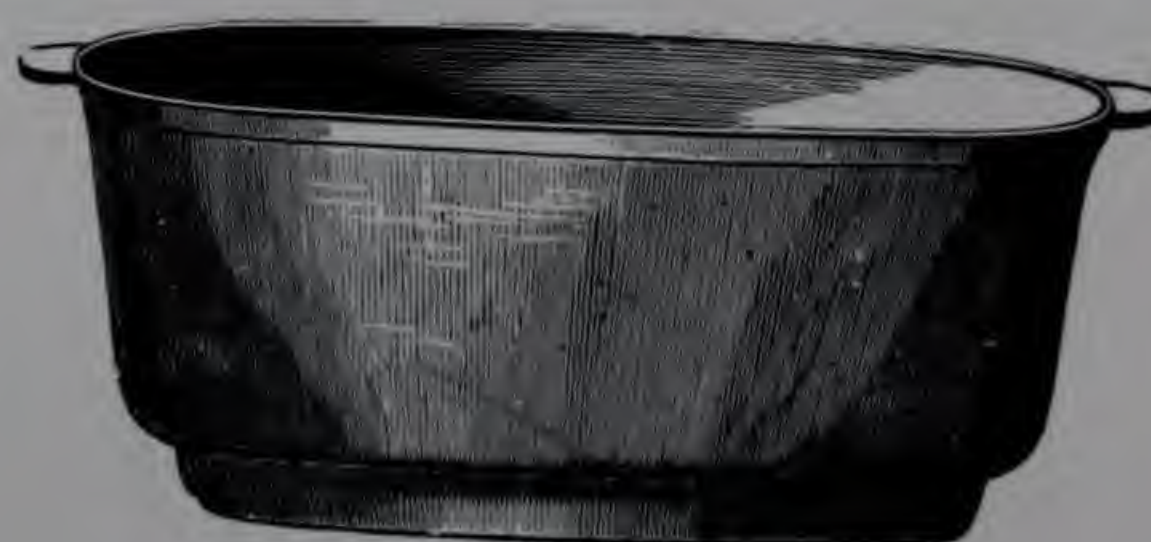
TEA KETTLES

Nos.	7	8	9	10
	Pit or Flat Bottoms			



HAM BOILERS

No.	9
Dim., ins.	22 $\frac{1}{2}$ x 8 $\frac{3}{4}$ x 11 $\frac{1}{4}$





HOLLOW WARE



SUGAR KETTLES

Pails.....	3	6
Capacity, Imp. Gals.....	5	8½
Approx. Weight, lbs.....	35	58
Dim., ins.....	18½ x 11¾	19¾ x 12½
Pails.....	8	10
Capacity, Imp. Gals.....	14	16
Approx. Weight, lbs.....	88	105
Dim., ins.....	21 x 14	25 x 12½



FURNACE CAULDRONS

With Lugs

Capacity, bbls.....	1	1½
Capacity, Imp. Gals.....	25	32
Approx. Weight, lbs.....	100	175
Dim., ins.....	26 x 17½	29½ x 18¾
Capacity, bbls.....	2	
Capacity, Imp. Gals.....	40	
Approx. Weight, lbs.....	200	
Dim., ins.....	32 x 19½	

These are the same as used in Farmers' Boilers, with the exception of the lugs.

WAFFLE IRONS

In two sizes, Nos. 8 and 9.



HOLLOW WARE



"FAMOUS" GRIDDLES

14 x 26 Without Bail.
12 x 24 Without Bail.
14 x 26 With Bail.
12 x 24 With Bail.



LONG PANS

Nos.	8	9
Dim., ins.	18 x 8	19 1/2 x 8 3/4

ROUND GRIDDLES

With Solid Handle

Nos.	8	9	10
------	---	---	----

With Bail Handle

Nos.	12	14	16
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DUTCH OVENS

With Cover Bailed

Diam., ins.	9	11	13
Dim., ins.	8 1/4 x 4 1/4	10 3/8 x 4 1/4	12 x 5
Approx. Wt., lbs.	8	12	17

Diam., ins.	15	16	18
Dim., ins.	14 x 5 1/2	15 1/4 x 6 1/4	17 3/8 x 6
Approx. Wt., lbs.	24	34	46



Best Market Prices



MISCELLANEOUS



STOVE CASTORS—"ADAMS"

Set of Four

Steel Range attachment extra.



STOVE CASTORS—THE "HARPER"

Set of Four

Can be used with either Cast Stoves or with Steel Ranges.

Patented July 11, 1893.



DIAMOND FIRE BACKS

Adjustable

Can be expanded to fit any stove. Will expand from 4 1/2 x 15 inches to 7 x 20 inches.

Packed one dozen in a box.



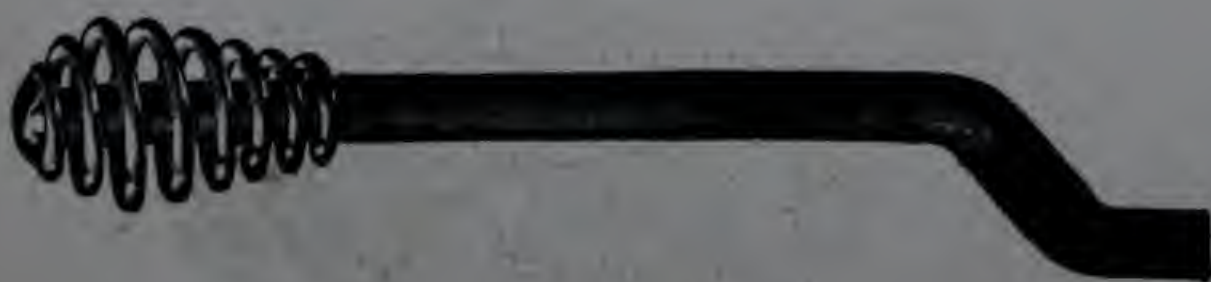
DIAMOND FRONT GRATES

Adjustable



FURNACE CHECK DAMPER

Diam., ins. 7 8



TOWEL BARS

"Alaska," Nickel-plated. Length 20 inches.

MISCELLANEOUS

STOVE PIPE DAMPERS

Sheet Iron

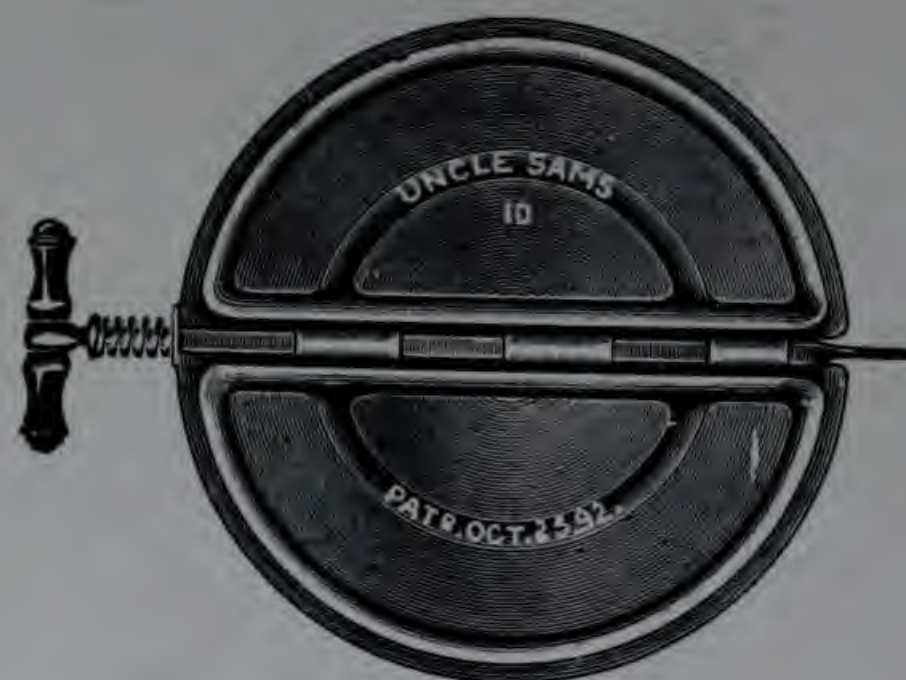
Inches.....	3	4	5
Inches.....	6	7	8



HOT AIR DAMPERS

Sheet Iron

Inches.....	8	8½	9
Inches.....	10	12	14



STOVE PIPE DAMPERS

Cast Iron

Supplied with a one-piece wrought handle;
patent handle locking attachment.

Diam., ins.....	5	6	7
-----------------	---	---	---



GAS STOVE PIPE DAMPERS

Cast Iron

Diam., ins.....	3	4
-----------------	---	---



DAMPER CLIPS

Will Fit any Size Damper

Made of heavy Steel, which strengthens the dampers. No trouble to attach them; no rivets required. Complete with tail pieces.

"Star" and "No Rivet" Damper Clips, Steel.
"Jewel" Damper Clip made of Cast-iron.



FIRECLAY

Fireclay (for lining fire-box or to repair broken bricks),
2½-lb. Cans.





MISCELLANEOUS



LIQUID STOVE POLISH

Cans.....	$\frac{1}{2}$ pt.	1 pt.	1 qt.	$\frac{1}{2}$ gal.	1 gal.
Case lots, doz.....	3	2	1	$\frac{1}{2}$	

Made and used exclusively by us on our Stoves and Ranges.



STOVE DRESSING

Cans.....	Cup	$\frac{1}{2}$ pt.	1 pt.
Case lots, doz.....	3	3	2

Made and used exclusively by us on our Stoves and Ranges.



ALUMINUM COATING

Cans.....	$\frac{1}{4}$ pt.	$\frac{1}{2}$ pt.	1 pt.	1 qt.	$\frac{1}{2}$ gal.	1 gal.
Case lots, doz.....	3	3	2	1		

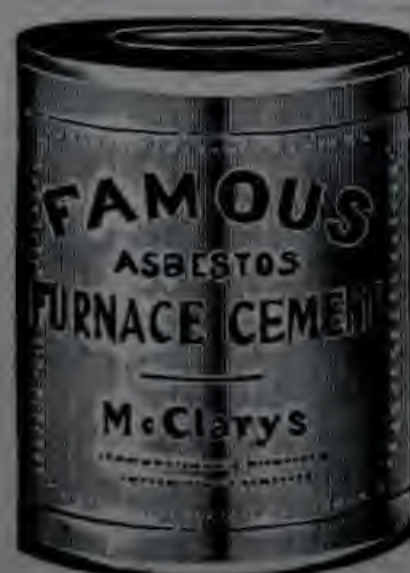
Made and used exclusively by us in manufacture.



STOVE PUTTY

1 $\frac{1}{4}$ -lb. Cans.	25-lb. Cans.
4-lb. Cans.	50-lb. Cans.

Expands and fills each joint and crevice perfectly.



FURNACE CEMENT

1 $\frac{1}{4}$ -lb. Cans.	25-lb. Cans.
4-lb. Cans.	50-lb. Cans.

Expands and fills each joint and crevice perfectly.



MISCELLANEOUS

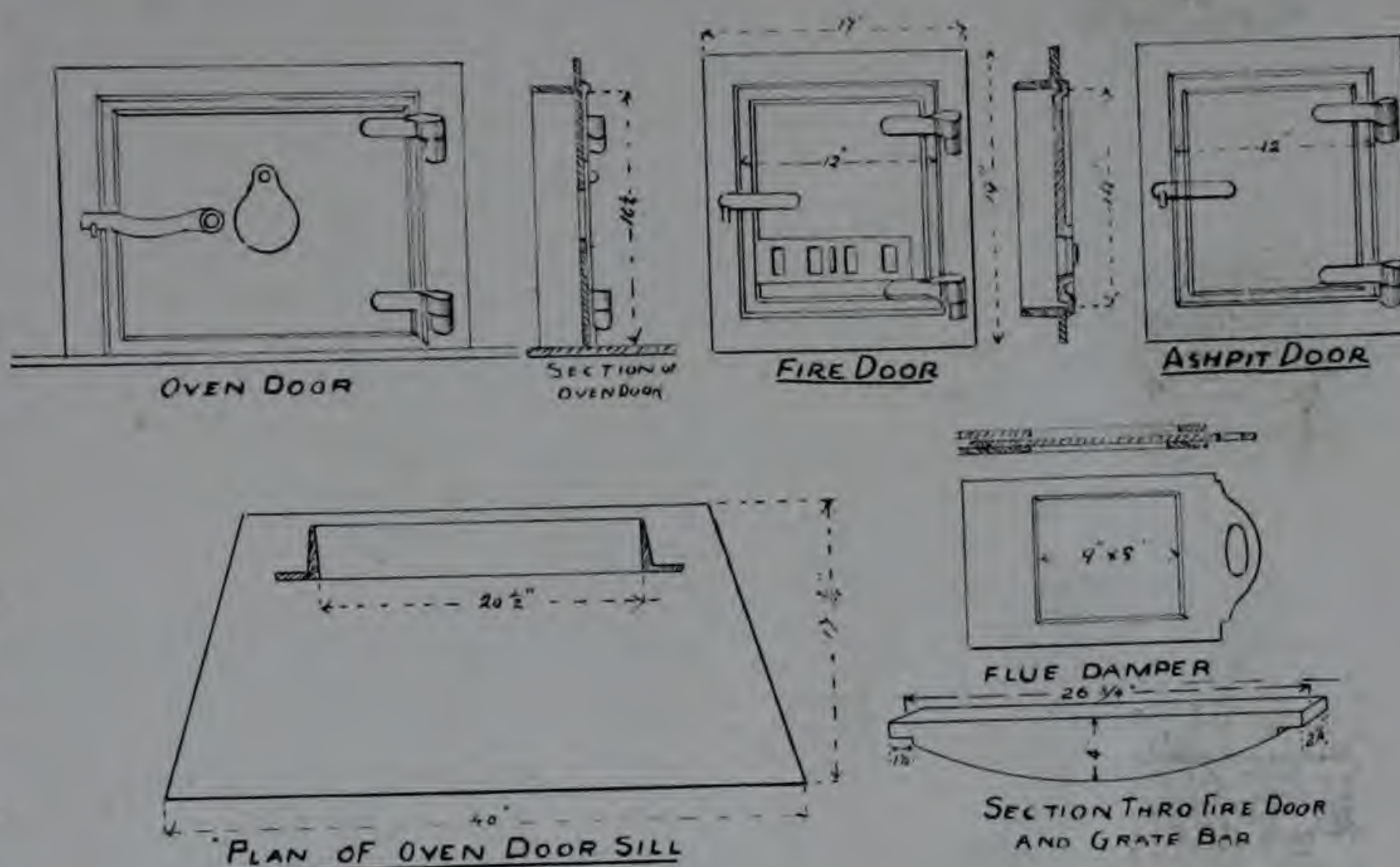
BAKERS' OVEN CASTINGS

This is one complete set with approximate weights:

	Lbs.
6 Grate Bars 19 lbs. each	114
1 Oven Door Frame.....	33½
1 Oven Door Frame.....	40
1 Fire Door and Slide ..	28
1 Fire Door and Frame.	35
1 Ashpit Door	27½
1 Ashpit Door Frame.....	35
1 Hearth Plate	86
1 Damper.	35
Total....	434

BAKERS OVEN CASTINGS

Scale 1/4" = 1 foot



FURNACE BRUSHES

Steel Wire

Length, ins. 58

FURNACE SHOVELS

Dim. of Bowl, ins. 9 x 12¼

STOVE SCRAPERS

Length, ins. 30

FURNACE CHAINS AND PULLEYS

Iron Jack Chain, No. 12, packages of 12 yards.
Encased Pulleys.
Key Board.





MISCELLANEOUS



RANGE BOILERS

	Galvanized.	Tested.	Rivettted Seams.			
Gals.....		30	35	40	52	66
Diam., ins.....		12	13	14	16	18



McCLARY'S OPEN WATER TANK

Galvanized

For Hotels, Restaurants, Camps, etc., where gravitation water supply is not to be had, an ample supply of boiling water is assured.

Supplied with Large Draw-off Tap



RANGE BOILER STANDS

Adjustable

To fit any size Boiler

Built-Up

Gals.....	30	35	45	52
-----------	----	----	----	----

MISCELLANEOUS

TINNER'S FIRE POT

Castings only



AIR BRICKS

Small, $2\frac{1}{2}$ x 8 inches

Medium, $5\frac{1}{4}$ x $8\frac{1}{2}$ inches

Large, $5\frac{1}{2}$ x 12 inches

Medium, with slide

Large, with slide



SOOT DOOR AND FRAME

Size, $5\frac{3}{4}$ x $8\frac{1}{2}$ (outside), $4\frac{1}{2}$ x $6\frac{7}{8}$ (opening)

Size, 11 x 11 (opening), 16 x 16 (outside) Hinged



TAILOR'S GEESE

From 16 to 30 pounds each



SAD IRONS

Assorted 5 to 12 lbs.

Bottom finished in Polished and Nickel-plated finish

Put up in assorted cases of 100 lbs. each



SECTIONAL STOVE COVERS

Nos. 8

9



REDUCING RINGS

9 to 8 and 10 to 9





MISCELLANEOUS



SHEET ASBESTOS

Plain

Light

For Wrapping Furnace Pipes

Width, ins.	36	36	36
Approx. Weight per Square Yard, ozs.	8	10	14
Approx. Weight per Roll, 50 and 100 lbs.			



MICA

First Quality Ruby Mica

To be put up 10 Sheets in package in the following sizes—

2 ins. x 2 ins.	2 ins. x 3 ins.
2 ins. x 3½ ins.	2 ins. x 4 ins.
2½ ins. x 2½ ins.	2½ ins. x 3 ins.
2½ ins. x 3½ ins.	2½ ins. x 4 ins.
2½ ins. x 4½ ins.	3 ins. x 3 ins.
3 ins. x 3½ ins.	3 ins. x 4 ins.
3 ins. x 4½ ins.	3 ins. x 5 ins.
3½ ins. x 6 ins.	4 ins. x 4 ins.
4 ins. x 4½ ins.	4 ins. x 5 ins.
4 ins. x 6 ins.	

Prices on Application

STOVE BOLTS



Flat Head



Round Head

List Price Per 100

Length
½ Inch
¾ " "
1 " "
1¼ " "
1½ " "
1¾ " "

Length
2 Inch
2¼ " "
2½ " "
2¾ " "
3 " "
3½ " "

Length
4 Inch
4½ " "
5 " "
5½ " "
6 " "
6½ " "

We carry these sizes in stock. The list may be continued from 6½ inches up to 24 inches with half inch intervals.



McClary's Furnaces

Complete Catalogue, with much useful information, sent on request

THE BEGINNING AND
THE ENDING OPERATIONS

This is only a partial view
of our Pattern Shop



This lower view shows a
section of one of our exten-
sive floors in connection
with our Furnace Depart-
ment



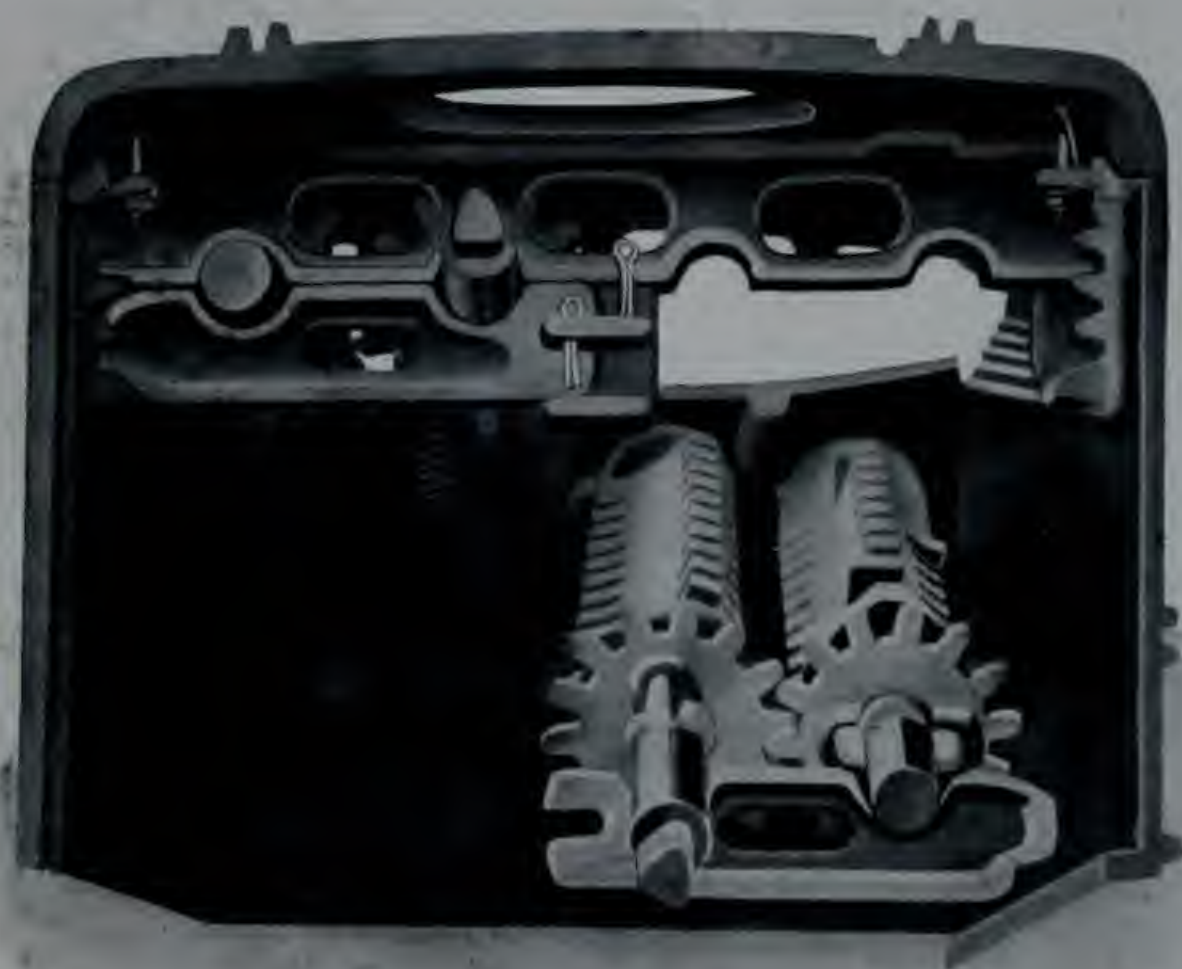


"SUNSHINE" FURNACE

The "Sunshine" is a superb warm-air heating furnace. It is built on the best scientific principles of heating and ventilating. We do not use an artificial way of heating, but Nature's way—that is, the distribution of warm air with the proper amount of moisture in it. This system not only heats the house, but ventilates it by taking the cold foul air from the floors and diffusing pure, warm, humidified air throughout the house.

On account of this principle the "Sunshine" is especially fitted and used for schools, private and public institutions, where the health and comfort of many are concerned and it is necessary that there be good ventilation and proper humidity with the right degree of temperature. Thus the "Sunshine" Furnace in its system is most sanitary, efficient and economical, while its simplicity, combined with initial and maintenance economy, makes it the ideal furnace, as thousands of contented users strongly affirm.

The "Sunshine" is built of the finest and best grade of materials. Only the most skilled workmen are used on its construction, while it embodies all the newest ideas and labor-saving devices.



Shows how easily the Grates are removed by simply slipping out the Cotter Pin

The Grates consist of four triangular bars with short strong teeth, which readily grind all clinkers. The heavy three-faced bars are extremely durable, as these faces may be alternately exposed to the fire, and very economical, as all coal is burnt to a fine ash. The grates are "rocked down" in pairs, making the operation of shaking down the ashes very easy and simple and extremely clean, as all dust is removed through the dust flue into the smoke pipe. The grates may be replaced singly or in the set, if repairs are found necessary, by simply loosening the cotter pins and lifting them out.

the ashes into the large ash-pan, which is equipped with the "always cool" bail handle. The bottom is smooth, so that the pan slips out easily without dust flying over the operator.

The Sectional Fire-Pot of the "Sunshine" is made of Semi-Steel—the steel which wears a lifetime, since it is impervious to sulphur fumes, which are so destructive to grey iron. The sides, being perpendicular, do not allow the ashes to form a dead ring between the active fire in the centre and the fire-pot. Thus the fire-pot, which is the source of a vast amount of radiation, is rendered most effective, thereby being a great saving on the coal. The wings on the side of the fire-pot increase its radiating surface greatly and cause almost twice the amount of heat to be thrown off.



Sectional Fire-Pot

"SUNSHINE" FURNACE—Continued



The fire-pot is built in two sections and joined together by our famous Cup-joint. This allows for contraction and expansion in both rings, thereby eliminating warping, cracking and bulging. The wings also strengthen it greatly.

Dome and Radiator—We have built these, the two most vital parts of the furnace, of American Ingot Iron. This is the purest iron known and is proof against all gases, fumes, etc. Time has yet to tell how long this iron will last, for there is no case on record of rust eating holes into it or of its wearing out.

The "Sunshine" Radiator has the longest possible heat travel. There are two baffle plates, one on either side of the smoke pipe, which send the smoke and heat over the entire radiator. Thus the cold air, which comes in at the base and rises over this mesh of heated surfaces, over the water pan and into the house, gets the maximum amount of heat from the minimum amount of coal. This is why the "Sunshine" is so efficient and economical.

Automatic Gas Damper—Prevents the accumulation of poisonous gases when fresh fire is made by yielding to the increased pressure and allowing the excess to escape.

Drafts—The Lift Draft on Ash-pit Door and the Check Damper in Smoke Pipe are easily regulated from the first floor by raising or lowering the chains.

Water Pan—The Water Pan is placed over the Feed Door, above the radiator and near the dome, where it can be conveniently filled without drawing out. It is so situated that the proper amount of moisture necessary for health is imparted to the heated air.



The Automatic Gas Damper prevents accumulation of gas

Double Feed Doors—These large feed doors make it very handy for firing. It is not only useful when burning wood but also in throwing in a large shovel of coal without scattering it on the floor. There is a slide check damper placed in the lower double door which assists in controlling the fire.

Hot-Water Coil—Almost any style of coil may be used in the "Sunshine," either for heating the water for general use, the bath or radiators placed in rooms which are too distant from the furnace to be heated by warm air.

Clean-Outs are placed on the sides of the furnace so that the radiator may be easily and conveniently cleaned out.



"Sunshine" Water Pan can be easily filled without removing





"SUNSHINE" FURNACE

No. 200A Series

Cut shows Furnace Cased Complete

Portable or Brick Set

Nos.	Pipe Collar, ins.	Diam. of Fire-pot, ins.	Depth of Fire-pot, ins.	Weight of Fire-pot, lbs.	Size of Feed-door, ins.	Space between Radiator and Dome, ins.	Height of Radiator, ins.	Diam. of Radiator, ins.	Tel. Code
200A	7	16½	11	110½	12 x 13	3	16	30½	GABY
300A	7	18½	11	135	12 x 13½	3½	17¼	35	GADGE
400A	8	21	11	168	12 x 14½	4	18¼	39	GAMB
500A	8	23½	11½	226	12 x 14½	4½	18½	42½	GAMIC
600A	9	26	12½	335	12 x 14½	6	18½	48	GAMMA

Nos.	Height to Top of Dome, ins.	Diam. of Bottom Casing, ins.	Diam. of Top Casing ins.	Grate Diam., ins.	Total Weight, lbs.	Heating Capacity, cubic ft.	Tel. Code, Brick Set
200A	49	32	36	14¼	710	10,000	GAMAR
300A	50	36	40	17½	875	15,000	GAMP
400A	51	40	44	18¾	1025	25,000	GAMUT
500A	54	44	48	21	1250	35,000	GANCH
600A	58½	49	55½	24	1435	60,000	GANJA

A splendid booklet explaining the "Sunshine" fully will be sent on request.



"SUNSHINE" FURNACE

No. 200A Series

Air Circulating Room Heater

Made in Five Sizes

The construction of the "Sunshine" Air Circulating Room Heater is especially adapted for cheese factory drying rooms, halls, stores, etc., which have no cellar. It sits on legs $5\frac{1}{2}$ inches high, allowing the air to be drawn off floor up through heater and out of top, circulating throughout the room and heating all parts to the same temperature without discomfort to those sitting near the heater, as would occur in case of a stove. Fresh air can be introduced under the heater when a ventilating system is arranged for. Having no top to the casing, it has free circulation and is only intended to heat the room in which it is placed.

"SUNSHINE" FURNACE

Hot Blast All-Cast Furnace

No. 250 Series

For Soft Coal



A furnace for the exclusive use of Soft Coal requires to be extra heavy in all parts that come in contact with the fire, to withstand the fierce heat and long forks of flame produced by the peculiar qualities of soft coal, also requires special construction to extract all the heat units from the fuel consumed. The "Sunshine Hot Blast" was designed with these important points in mind, consequently, we have a furnace similar in construction to a cupola for melting iron, in which the most intense heat is generated by a forced supply of air mixing with the gases and producing absolutely perfect combustion. The "Sunshine Hot Blast" has two supply inlets, through which the air is forced into the Hot Blast Ring, which fits between the top of Fire-pot and Dome. (See cut.)



Cut showing Hot Blast Ring

Heated to a great degree, the air gushes through perforations in ring into fire chamber and mixes with the gases, causing perfect combustion of both smoke and fuel, and producing the greatest volume of warm air from the fuel consumed. In buying a furnace one should consider the weight and construction, and not the difference in first cost. By the weights given on page 157, it will be seen that the "Sunshine Hot Blast" is built to last a lifetime. The construction differs from all others. The Ash-pit is high and roomy, and gives a proper supply of air to fire and around grates even though ashes are allowed to accumulate. An Ash-pan is provided with every furnace and can be carried out and emptied, thus saving the dust usually made removing the ashes by a shovel. The Triangular Grates and Fire-pot are the same as used on the No. 200 Series. The combustion Dome over the Fire-

pot retains the gases, while the Hot Blast supplies intensely heated air to create perfect combustion of every particle of the gases and other heating substance, and turning the black smoke white. The Radiator is cast in two pieces and bolted together on the outside, leaving no obstructions on the inside to clog up; the sides, being perpendicular, are self-cleaning. A large Clean-out door is located at the front, where any accumulation may be removed. The Radiator is so constructed that every square inch is heating surface; all the combustion encircles it before reaching smoke exit and is correctly proportioned to Fire-pot. The Feed Door is large and of special construction, arranged so that a poker may be used without opening the doors. (See cut page 157.)



Water-pan (to moisten the air), Dust Flue (carries all dust into dome), Poker, Shovel, Brush and Regulating Chains, etc., are shipped with each furnace.



Cut shows Size of Door Opening, also Ash Pan

“SUNSHINE” FURNACE

No. 250 Series

Hot Blast All-Cast Furnace

For Soft Coal or Wood

Portable Form Only

Large Feed Door

Self-Cleaning Radiator

Long Fire Travel

Perfect Combustion

Burns the smoke and gases, makes fewer ashes and is more economical than any other.

Great Economizer. The only reliable furnace for Soft Coal.



"SUNSHINE" FURNACE

Hot Blast All-Cast Furnace

No. 250 Series

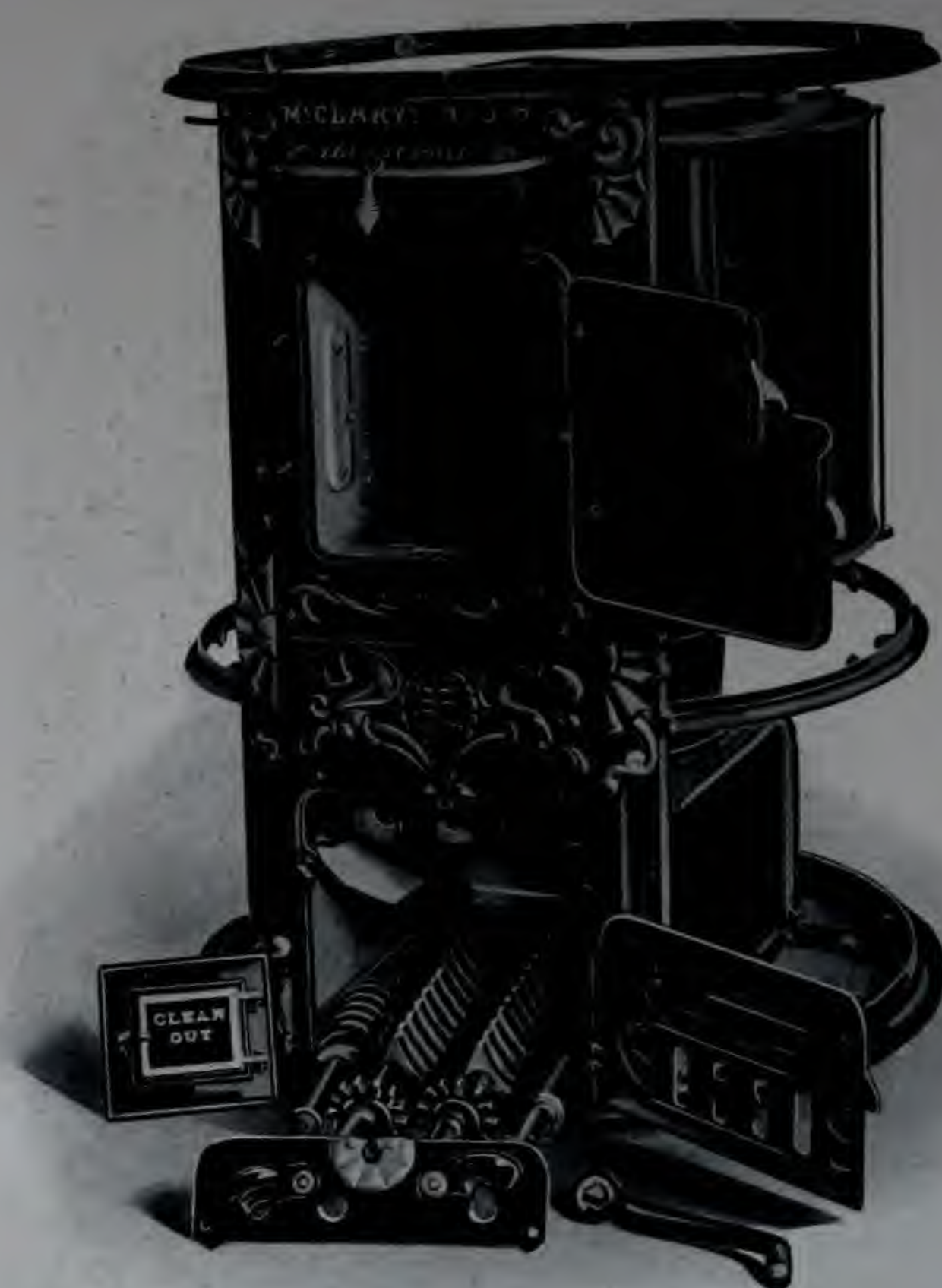
For Soft Coal or Wood

Portable Form only

Nos.	Diam. of Fire-Pot, ins.	Depth of Fire-Pot, ins.	Weight of Fire-Pot, lbs.	Total Weight, lbs.	Size of Feed Door, ins.	Diam. of Bottom Casing Ring, ins.
250	16½	12¾	130	870	10½ x 12	32
350	19	12¼	140	1180	10½ x 12	36
450	21	12½	170	1399	10½ x 12	40
550	23½	13	220	1785	10½ x 12	44
650	27	14	335	2162	10½ x 12	49

Nos.	Diam. of Top Casing, ins.	Diam. of Pipe Collar, ins.	Heating Capacity, cubic feet	Tel. Code
250	36	7	10,000	GUSTELL
350	40	9	15,000	GURGE
450	44	9	25,000	GUST
550	48	9	35,000	GUSSET
650	52	9	60,000	GUZZLE

Cut shows how poker can be used without opening the Feed Door or allowing smoke to escape.



View of the "Radium," showing removable grate bars, large ash pit and ash chute

"RADIUM" FURNACE

Burns Coal or Wood

The "Radium" is a high-grade furnace at a moderate price. By "high grade" we mean that it works most satisfactorily; it is very easy on coal and is built of materials that wear a lifetime. The number of contented users tell us that it is satisfactory, the ratio of the grate surface to the radiating surface, combined with the water pan, shows us that it is economical and experience demonstrates that it wears.

Grates—The Grates consist of four bars, two three-faced triangular bars cogged together to operate by one shaker. They are extra heavy and very durable; easily crush all clinkers. The two outside bars are semi-circular, and may be shaken separately. This makes it extremely easy to remove ashes from any part of the fire. The grates are easily removable, as the grate plate falls forward when the three screws in it are released.

When the ashes are being rocked down all dust is taken up the smoke pipe by opening the Dust Flue Damper.

Fire-Pot—The heavy Fire-Pot is made of "Semi-Steel"—the steel that wears a lifetime—made in two sections united by our famous Cup-joint. This eliminates cracking, warping, etc. The sides are almost perpendicular, leaving no dead spots and causing a hot, even fire which burns to a fine ash.

Radiator and Dome—The hot gases and smoke from the fire are forced to travel twice round the inside of the radiator when the Direct Draft Damper, in the centre of the radiator, is closed. This prevents loss of heat by not allowing the superheated gases to go up the chimney, but forcing them to heat intensely every part of the large radiator—a great saving in coal. The highly heated gases and smoke passing into the radiator from the dome is deflected to the right by the closed damper and carried to the front, where it dips and is carried to the opposite end of the radiator, there to return through the upper chamber to the smoke pipe.

The radiator is supplied with a large Clean-out at the back, from which it may be easily, quickly and thoroughly cleaned.

The well-formed combustion chamber—the **Dome**—is made of very heavy steel plate well rivetted and electrically welded.

A strong feature of the Dome and Radiator is that they are easily detachable—three bolts hold them in place quite rigidly. This makes them very easy and convenient to handle, especially in houses with narrow cellar stairs.

Besides, it is especially built for low settings, as it will go into a cellar with a very low ceiling without interfering with the proper elevation of the warm-air pipes.

The Water-Pan is placed above the double Firing Door. There it is in the proper place to give off the right amount of moisture to the hot air arising from the radiator and dome. It slides in and out easily, and is at a convenient height for filling.

The Large Double Feed Door is not only very useful when burning wood, or rekindling the fire, but also in throwing in a large shovel of coal without scattering it on the floor.



View showing flue broken, revealing end of diaphragm of

"RADIUM" FURNACE

For Coal or Wood

Nos.	Diameter of Fire-pot, ins.	Size of Feed Door, ins.	Space Between Radiator and Dome	Diameter of Pipe Collar, ins.	Diameter of Grates, ins.
316	17	12 x 13	2 $\frac{3}{4}$	7	14
319	19	12 x 13	3	8	16 $\frac{1}{4}$
321	21	12 x 13	3 $\frac{1}{4}$	8	19

Nos.	Height of Furnace, ins.	Diameter of Casing, ins.	Diameter of Radiator, ins.	Shipping Weight, lbs.	Heating Capacity, cubic ft.	Tel. Code
316	46	36	30 $\frac{1}{2}$	590	10,000	GLOBE
319	46 $\frac{1}{2}$	38	35	650	14,000	GLORY
321	49	42	39	810	18,000	GLOZE

Our Gas Ring can be put in all sizes of the "Radiums" (see description on page 158).
Circulars giving full description sent on request.



McCLARY FURNACE "GAS RING"

For Artificial or Natural Gas

Nos.	200A	300A	400A	500A	600A	}	SUNSHINES
Nos.	250	350	450	550	650		RADIUMS
Nos.	316	319	321				

Supplied complete with Fire-Pot Section or Gas Ring only with pipe.

The Gas Ring is made to fit all sizes of "Sunshine" and "Radium" Furnaces. It takes the place of the LOWER half of the Fire-pot, and does not interfere in any way with the Fire-pot for burning either coal or wood; is always ready for instant use, consequently very handy for a chilly day or evening in spring, summer or autumn. It is only necessary to burn the gas from half to one hour to take the chill off one or two rooms at an expense of one and one-half to six cents an hour, according to size of furnace and price of gas.

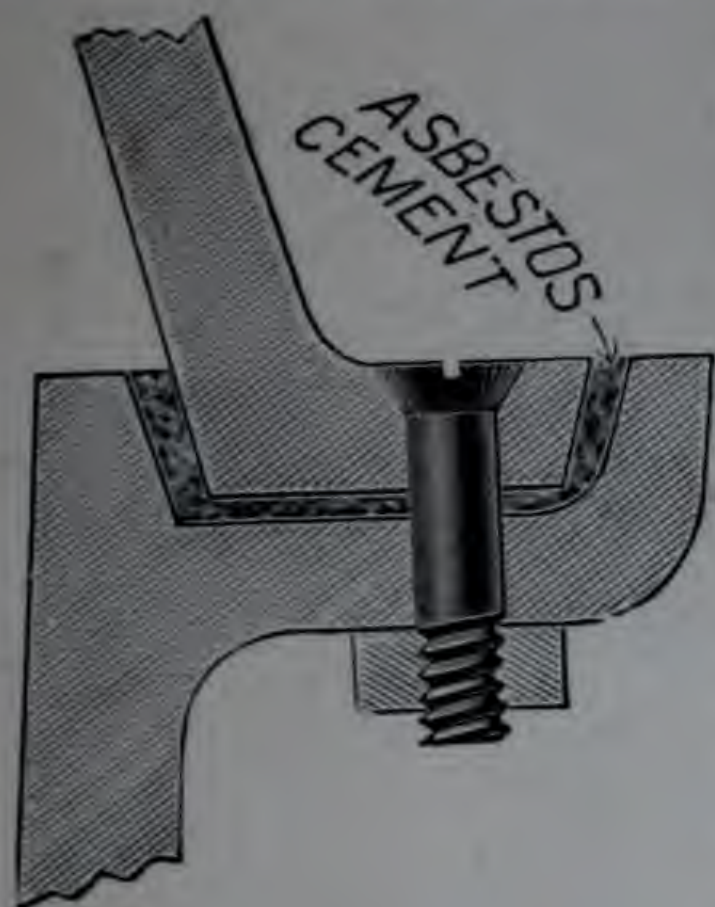
The Ring is divided so that one-third or all of it can be used according to the heat required. The convenience will more than offset the small extra cost of putting it in when the furnace is being installed, and can be put in any "Sunshine" now in use.

"FAMOUS MAGNET" FURNACE

For Wood and Soft Coal



The "Magnet" is made in twelve styles and sizes, and will heat any building that can be heated by warm air. It is very durable; all the parts that come in contact with the intense heat are extra heavy. Special attention is called to the ease of feeding and the convenience of operating the furnace—this being done from the front—and the easy manner in which the Radiator can be cleaned.



The Fire-box is extra heavy, made in two sections, Cup-jointed in the centre, having ample provision for expansion and contraction, and bolted together every $5\frac{1}{2}$ inches (see cut of joint); is corrugated in form, which gives maximum strength and heating surface, and should last a lifetime.

The Radiator is constructed in tubular form, full length of fire-box, giving an immense radiating surface—fire travels three times the length of furnace. All bolts copper-plated and are on the outside, preventing them being burnt off, and leaving the inside clear of any obstruction that might cause the furnace to clog up and smoke. The tubes are made of No. 12 and 14 gauge nickelled steel plate, and are arranged that they can be cleaned out from the front of furnace by brushing all deposits to the back, when they will drop into the Fire-box; all dust escapes up the chimney. A Steel Brush is supplied for the purpose of cleaning.

The Direct-Damper Draft is operated from the front, instantly giving direct or indirect draft as desired—an advantage which is inestimable when feeding the furnace.

Heavy Grates extend nearly full length of Fire-box on all furnaces having Ash-pits. There is sufficient room in the Ash-pit to store ashes from a heavy day's firing (see cut).

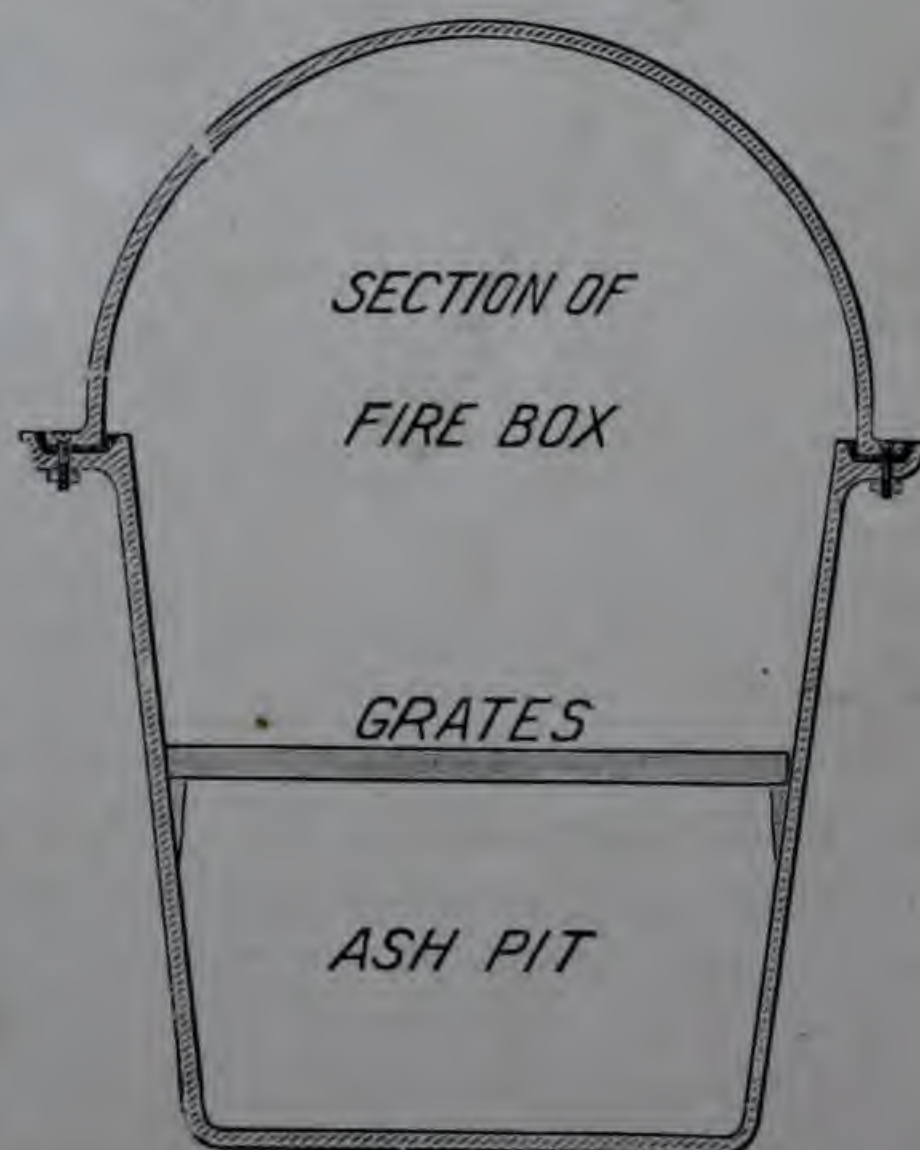
Feed Doors are full size of Fire-box, allowing large, rough blocks of wood to be used, or several large sticks to be put in at one time.

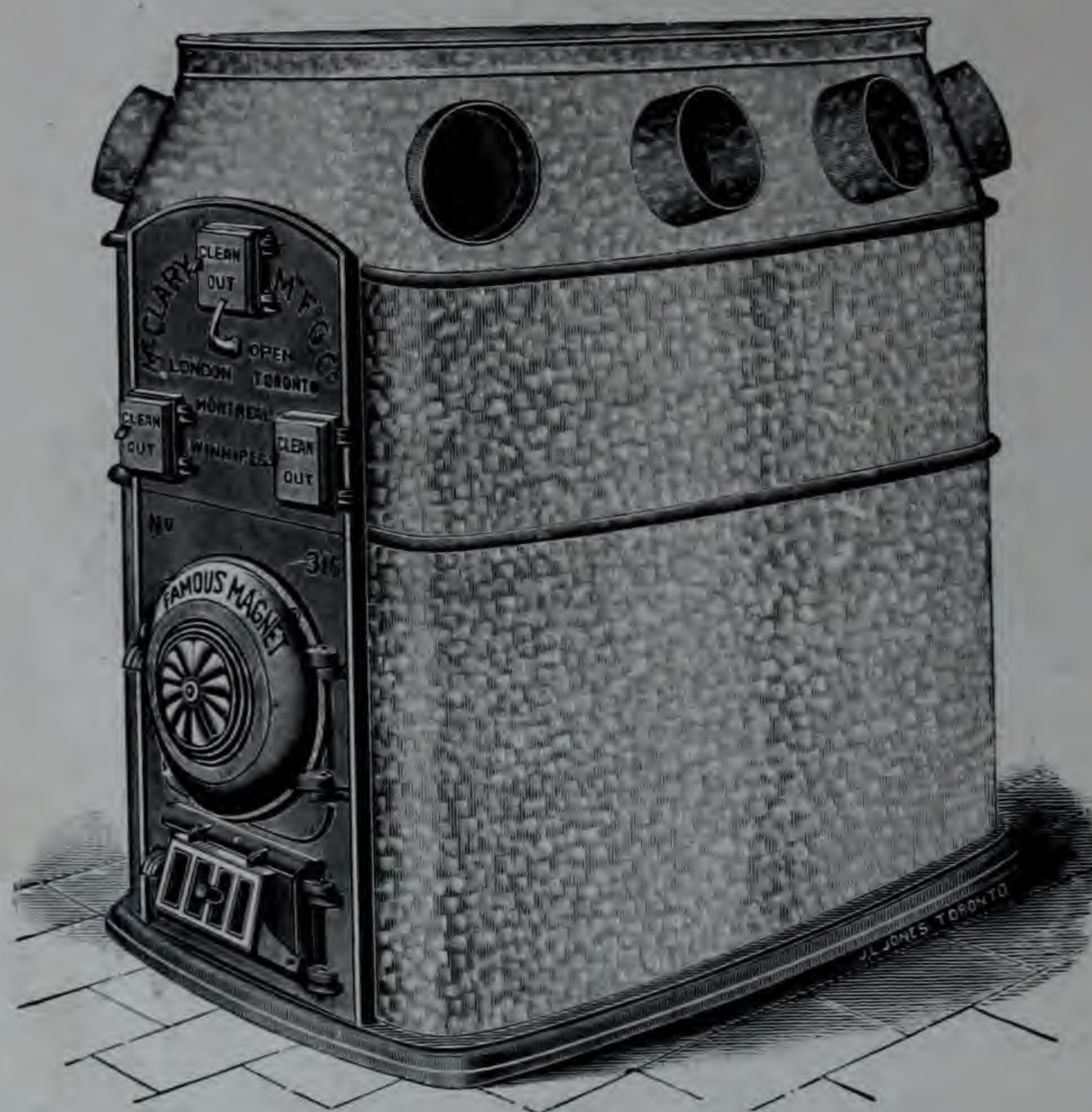
Smoke Pipe can be taken off the back or top, as desired, by changing the Reversible Cap. This is a very great convenience when installing the Furnace, as Smoke Pipe can often be arranged to better advantage than planned for.

The unusual weight of the "Magnet" Furnace, together with the form of construction, makes it the best Wood Furnace on the market.

A Long-handled Shovel, Poker, Steel Brush, Chains, Pulleys, Key Board, Water Pan and Check Draft for Smoke Pipe are included without extra charge, and make it easy to operate furnace.

A furnace should be thoroughly cleaned out with the steel brush as early as possible after the season's use; the same applies to the Smoke Pipe. If the soot is left in it draws the dampness, causing it to rust, which will do more damage through the summer than two winters' use. After it is thoroughly cleaned, a fire should be put on to absorb all dampness, and if repeated two or three times during the summer it will add years to the life of the furnace.

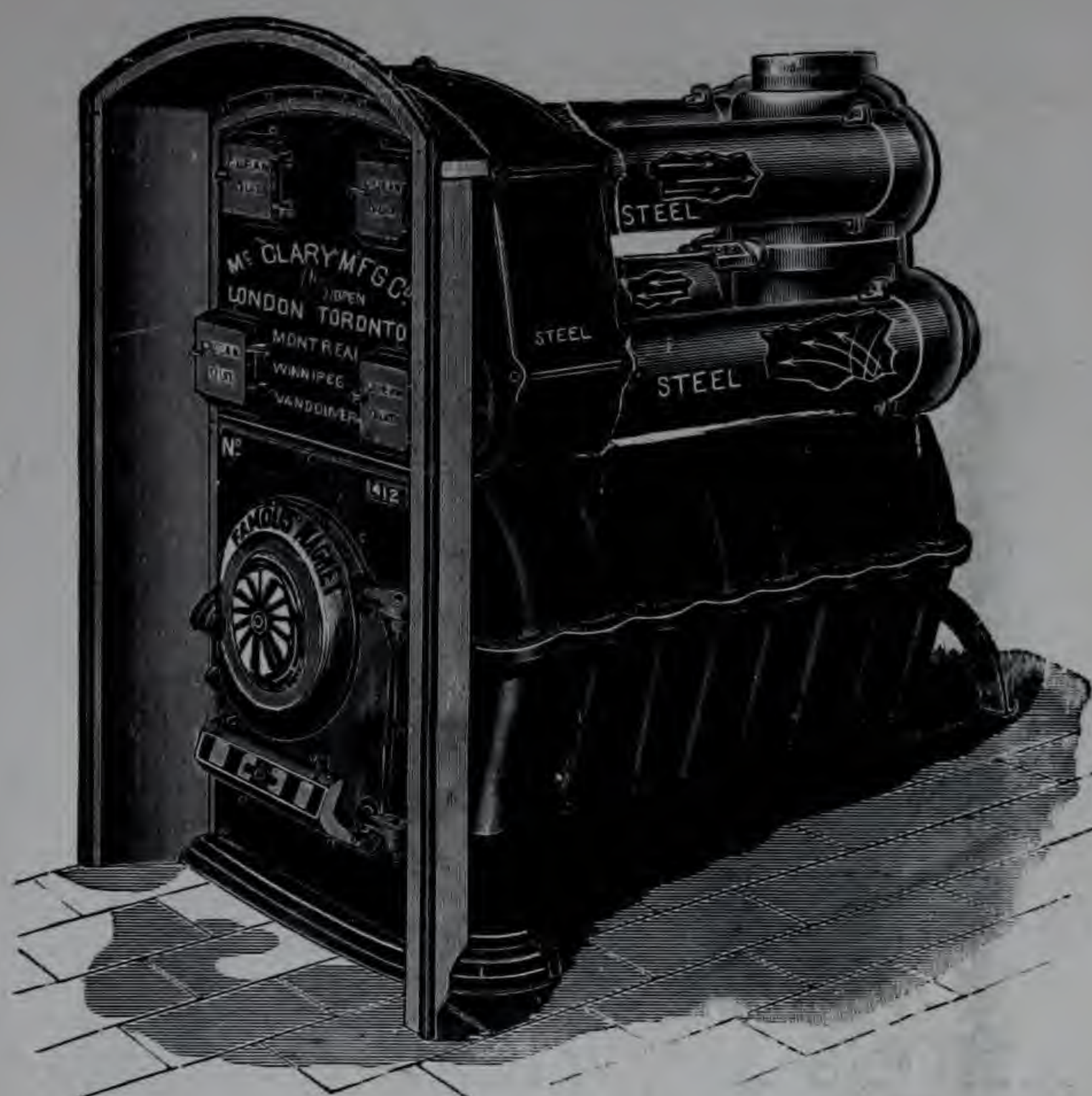




“FAMOUS MAGNET” FURNACE

For Wood and Soft Coal

The above cut shows the “Famous Magnet,” with double galvanized iron castings. This style makes it specially adapted for basements of Sunday Schools, Halls, etc. The casings look very much neater and do not take up so much floor space as brick setting. All sizes can be furnished with legs, to allow the cold air to be drawn off the floor, or with special casing gratings to admit the cold air through the sides.



“FAMOUS MAGNET” FURNACE

Burns Wood only

Four Cylinders

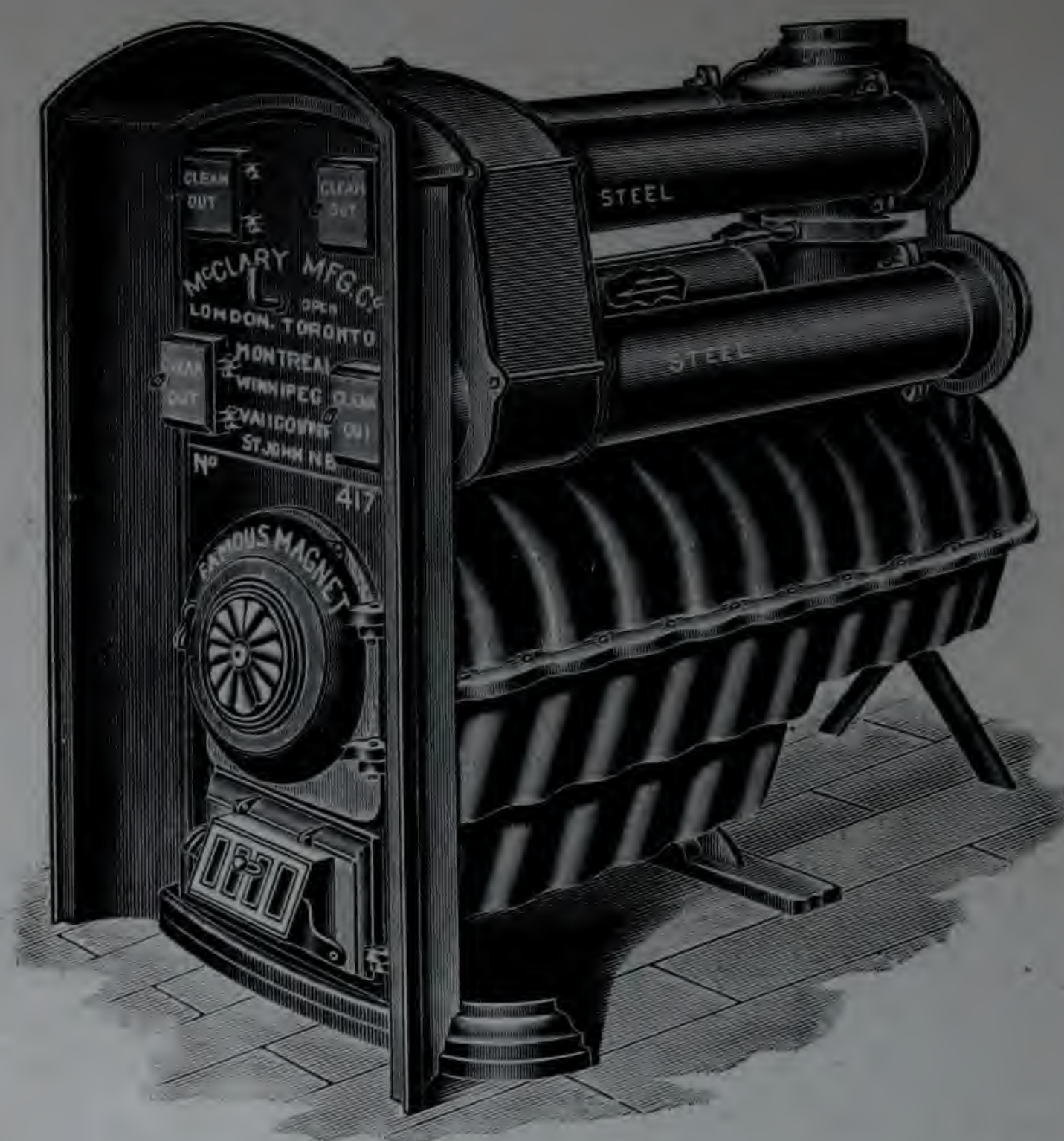
Portable or Brick Setting

Cut shows Brick-Set Form

No.	Weight, lbs.	Length of Fire-box, ins.	Diam. of Feed Door, ins.	Height to Top of Radiator	Size of Smoke Pipe Collar, ins.
412A	774	38½	15¼	4 ft. 2 ins.	8

No.	Heating Capacity, cubic feet	No. of Bricks Required for Brick Setting	Tel. Code:	
			Portable	Brick Set
412A	15 to 24,000	750	GAPE	GAPER

Height, cased complete, 4 ft. 11 in. Four Clean-out Doors, 4 inches diameter on each.



"FAMOUS MAGNET" FURNACE

Wood Furnace

Portable or Brick Setting

Four Clean-out Doors 4 inches in Diameter on Each.

Cut shows Brick-Set Form

Nos.	Length of Fire-box, ins.	Height and Width of Fire-box above Grates, ins.	Size of Feed Door Opening, ins.	Length, Width and Depth of Ash-pit, ins.	Size of Ash-Door Opening, ins.	Diam. of Smoke Pipe, ins.
412BA	38½	16 x 16	15 x 15¼	25 x 12 x 8	7 x 12	8
414A	44	19 x 19	16 x 17	25 x 12 x 8	7 x 12	8
416A	54	19 x 19	16 x 17	36 x 12 x 8	7 x 12	8
417A	60	19 x 19	16 x 17	38½ x 12 x 8	7 x 12	8
419A	60	21 x 23	17½ x 18½	38½ x 16 x 8	7 x 14½	9

Nos.	Height to Top of Radiator,	Heating Capacity, cubic feet.	Total Weight, lbs.	No. of Bricks required for Brick Setting	Tel. Code:	
					Portable	Brick Set
412BA	4 ft. 2 ins.	15 to 20,000	815	800	GARB	GASH
414A	4 ft. 8 ins.	20 to 25,000	1160	800	GARBLE	GAUD
416A	4 ft. 8 ins.	30 to 40,000	1310	950	GARRON	GAULT
417A	4 ft. 8 ins.	45 to 60,000	1360	1150	GARROT	GAUM
419A	5 ft. 2 ins.	65 to 100,000	1635	1400	GARTH	GAUR

412BA, with Ash-pit and Water Pan. 412A, no Ash-pit with Water Pan.

All other A Series have Ash-pit and Water Pan.

McCLARY'S "CAM" SIDE WALL REGISTER

(Patented)



All "Cam" Registers can be Regulated by the Foot



Register Less Frame



"Cam" Register Complete



Register Frame

Size, ins.	Corresponding Size in Floor Register, ins.	Size of Warm Air Pipe, ins.	Size to Make Register Box to fit inside border, ins.	Outside Dimension of Register, ins.	Height from Floor to Bottom of Register Box, ins.	Tel. Code
7 x 10	8 x 10	8	7 x 10	11½ x 13	3	FOND
7 x 12	8 x 12	8	7 x 12	11½ x 15	3	FONDER
8 x 12	9 x 12	9	8 x 12	12½ x 15	3 1/16	FONDLE
8 x 13	9 x 12	9	8 x 13	12½ x 16	3 1/16	FONDLOP
10 x 13	10 x 14	10	10 x 13	14½ x 16	3	FONDLING
12 x 15	12 x 17	12	12 x 15	16½ x 18	3 1/8	FONDNESS
4-inch Base.						
8 x 13	9 x 12	9	8 x 13	12½ x 16	FONEM
10 x 13	10 x 14	10	10 x 13	14½ x 16	FONTEN

The "Cam" Register is one of the most convenient and easiest installed registers made. It is made in many sizes to meet all demands. It is fitted with the patent "Cam" movement for opening and closing. This is easily worked by the foot and can be adjusted to a number of different sized openings. It is made in two pieces—the register and the frame. The frame can be attached to the register box after practically all the plastering and painting has been finished, while the register can be bolted to the frame at any time. It is so simple in movement and there are no complicated parts to get out of order. They are finished in various ways—common and genuine oxidized, white and black japanned, nickel-plated, brass-plated and brush brass.

"CAM" COLD AIR FACES ONLY

"Cam" Cold Air Faces are the "Cam" Side Wall Registers less the shutter or flap. These are in two sizes, 8 x 12 and 10 x 13 ins. They can also be supplied in the same finishes as the "Cam" Registers.



"TWO-IN-ONE" REGISTER

(PATENTED)



Side View



Front View, Showing Dish Warming

Width of Wall Frame over all, ins.	Height of Frame over all, ins.	Extreme Depth of Frame, ins.	Size of Hot Air Opening in Register, ins.	Size of Hot Air Opening in Bottom of Box (Oval), ins.	Approx. Weight, crated, lbs.	Tel. Code
15 $\frac{3}{4}$	18 $\frac{1}{2}$	5	8x12	11 $\frac{3}{4}$ x 8	30	FIXABET

A very ornamental and attractive register for a dining or a sitting room.

This register is a combination of side wall register with a horizontal opening for air and a valve which can be shifted forward and backward to radiate the air into the room or to the rooms above. When installing, the register frame can be connected to the pipe or box and with the ornamented part left off until the plaster and painting of the building have been completed. These parts can be then easily connected. These registers are made with a box having a hot air pipe connection on the bottom and a square pipe connection on top, which latter can be closed when the pipe is not continued to the upper rooms. The bottom capacity takes a full size of a 10-inch pipe. It is finished in several styles—white and black japanned, nickel-plated, genuine and ordinary oxidized, brass-plated and brush brass.



"MISSION" SIDE WALL REGISTER

Two Pieces

Size, ins.	Corresponding Size in Floor Register, ins.	Size of Warm Air Pipe, ins.	Size of Register Box, ins.	Shipping Weight, lbs.	Tel. Code
7 x 10	8 x 10	8	7 x 10	9 $\frac{3}{4}$	FORD
7 x 12	8 x 12	8	7 x 12	10 $\frac{3}{4}$	FORBY
8 x 12	9 x 12	9	8 x 12	12 $\frac{1}{4}$	FORBID
8 x 13	9 x 14	9	8 x 13	12 $\frac{1}{2}$	FORCE
10 x 13	10 x 14	10	10 x 13	13 $\frac{1}{2}$	FORGE
12 x 15	12 x 17	12	12 x 15	16 $\frac{1}{2}$	FORK

The "Mission" is a new style of Register, in two pieces with heavy cast frame and face. It is finished smooth, making it very easy to clean.

The "Mission" has the "Cam" movement, having five sizes of openings and may be closed perfectly tight by the last notch.

The design is neat and the register is finished in our ordinary or special oxidized finish, which harmonizes nicely with all styles of furnishing.



"JUNIOR" SIDE WALL REGISTER

One Piece

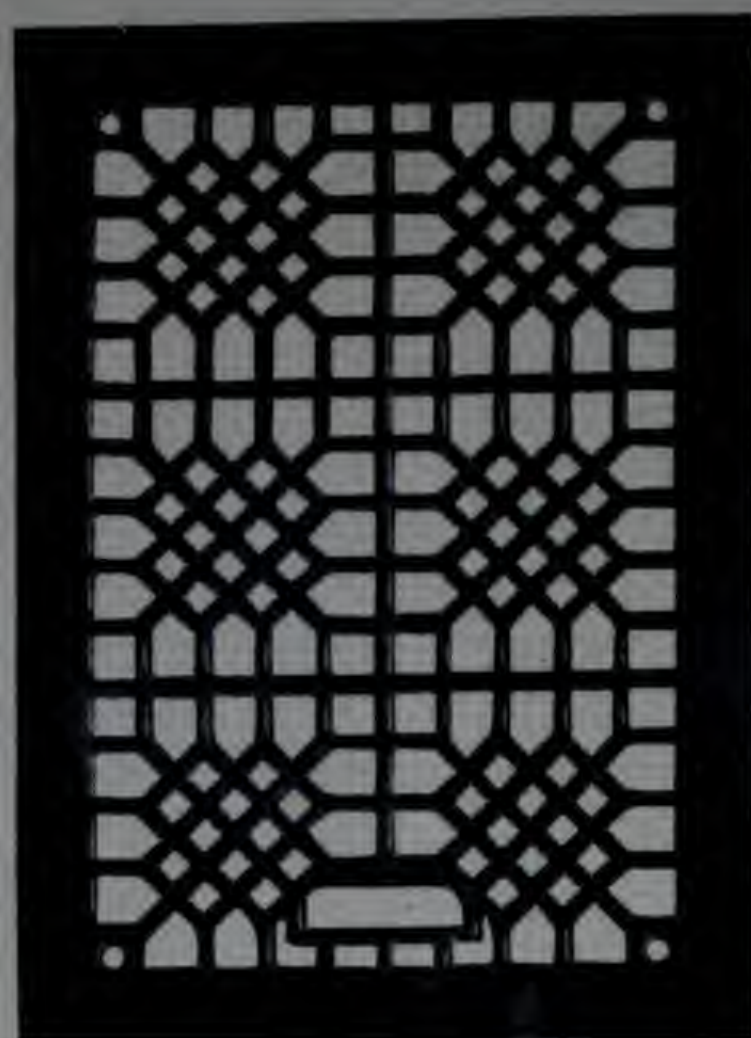
Size, ins.	Corresponding Size in Floor Register, ins.	Size of Warm Air Pipe, ins.	Size of Register Box, ins.	Shipping Weight, lbs.	Tel. Code
7 x 10	8 x 10	8	7 x 10	5	FORFEX
7 x 12	8 x 12	8	7 x 12	5 $\frac{1}{2}$	FOREL
8 x 13	9 x 12	9	8 x 13	6	FORFOX

The "Junior" is a one-piece side-wall register, being designed especially for installation on the second floor. It is fitted with a new locking device which has several sizes of openings; when shut is closed very tightly. It has an attractive scroll design and perfectly smooth finish. The base of the "Junior" is very shallow, only 1 $\frac{1}{4}$ inch deep.

The "Mission" and the "Junior" Side Wall Registers are finished in many different ways. Black or white japanned, genuine and ordinary oxidized, brush brass or brass-plated, nickel-plated and bronze. Thus registers may be obtained to harmonize with all styles of furnishings.



REGISTERS AND VENTILATORS



Register



Border

Indian Lattice Pattern

Heavy Cast Face, Box and Shutters.

The face has received a special polish, leaving a smooth surface and finish.

The box and shutters are copper-plated to prevent rusting.

Hard baked black japanned.

The design is a very pleasing one and yet makes a strong, reliable article.

Cast Iron

Size of Opening, ins.	Register and Border Code	Register Code	Border Code	Face Code
8 x 10	FABLE	FACULTY	FAIRY	FANCY
8 x 12	FABRIC	FADE	FALCATE	FANG
9 x 12	FARCADE	FADING	FALCON	FARCE
10 x 12	FIDUZ	FIEROT	FIGON	FIKSER
10 x 14	FACERT	FAG	FALL	FARM
10 x 16	FAUCET	FAGOT	FALLOW	FARMING
12 x 15	FACIAL	FAIL	FALSE	FARROW
12 x 19	FACING	FAILURE	FALTER	FARTHER
14 x 18	FACT	FAIN	FAME	FASHION
14 x 22	FACTION	FAINT	FAMINE	FAST
16 x 24	FACTOR	FAINTLY	FANCIED	FASTEN
20 x 26	FIEFER	FIFING	FIGULO	FILACA

They are finished in several styles—white and black japanned, genuine and ordinary oxidized, brush brass, brass-plated and nickel-plated.

BASEBOARD VENTILATING PLATES



Flat

Suitable to be set in the baseboard as open ventilators.

Dim. of Opening, ins.....	4 x 12	4 x 15	4 x 18
Tel. Code.....	FESTOON	FETLOCK	FETLER



Convex

Dim. of Opening, ins.....	5 x 15 x 1	5 x 24 x 1	5 x 30 x 1
Tel. Code.....	FLAVEDO	FLAVISTI	FLAYERS



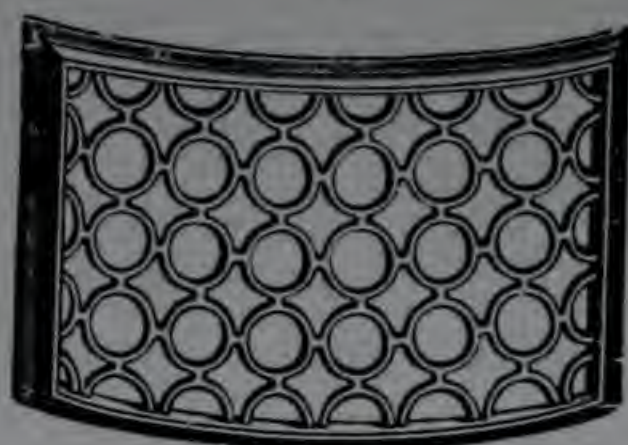
Cam

Dim. of Opening, ins.....	6 x 15 x 1	6 x 30 x 1	7 x 15 x 1	7 x 30 x 1	6 x 24 x 2
Tel. Code.....	FINCH	FIORD	FIRTH	FISC	FIRLOT

The illustrations show three different styles of Baseboard Ventilating Plates to be used as cold air faces or for ventilating purposes. They give a choice of styles and a range of plates of various depths suitable for any purpose. These may be obtained finished in several styles—white and black japanned, genuine and ordinary oxidized, brush brass, brass-plated and nickel-plated.



COLD AIR CASING GRATINGS



- A—11 x 19 Opening, 3 ft. 6 in. Circle for Coal Furnace
 B—13 x 21 Opening, 4 ft. 6 in. Circle for Coal Furnace
 11 x 22 Opening for "Magnet" Wood Furnace

STOVE PIPE REGISTERS

"McCLARY'S"



Ceiling Plates, White. Floor Plates, Black

Set includes Floor and Ceiling Plates, ins.....	6	7	8
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The Floor and Ceiling Plates can also be supplied separately.



Hints as to Setting and Operating Stoves and Dealing with Complaints

PLEASE READ

All stoves or ranges made from the same patterns are exactly alike. If one works well, all others will work just as well under the same conditions. If a dealer sells a stove and it does not work well, he may know at once that the fault is not with the stove, provided other stoves of this pattern sold by him have given satisfaction. If a stove or range is reported not to work satisfactorily, the dealer should proceed at once to ascertain what the trouble is and endeavor to remedy it. If, after following the suggestions given below, the apparent troubles still exist, write the manufacturer at once, giving full particulars.

A careful examination of the chimney should be made before the stove is connected with it. This would often save time and expense.

The top of chimney should be higher than any other part of the house or immediate surroundings—the higher the chimney the better the draft.

The chimney should be free from soot and all obstructions and have a good draft at pipe-hole. It is the chimney that creates the draft, not the range. The chimney should not be used for any other stove or fireplace. All openings into the chimney, either above or below, except the pipe-hole for the range, should be closed up tight. If the chimney flue can be closed up tight right below where the stove pipe enters it, the draft will be increased.

Lead the pipe into the chimney in the most direct way. Use only one elbow if possible, as every turn in the pipe obstructs the draft. Round elbows are much better than square elbows.

See that the pipe entering chimney is of the same size or larger than the collar of stove, and that no soot from chimney gets into end of pipe.

See that the pipe fits closely on the stove or range and in the chimney, and that the pipe does not go too far into chimney, and that the space around the pipe where it enters the chimney is perfectly tight.

See that all flues in stove are open and clear, so the smoke can freely pass through them and be sure that all flue stops are in place and tightly closed.

See that the person using the stove thoroughly understands the operation of the dampers. The Reservoir damper should always be closed when baking.

See that the right kind of coal is used and that the flues at the back and bottom of the oven are kept free from dust and ashes. In a coal stove the flues should be cleaned at least once a year.



HINTS ON INSTALLING A WARM-AIR FURNACE

In the following suggestions we are trying to clear away difficulties which may arise in the installation of furnaces. This is merely a supplement to the advice you can receive from our competent trained staff on furnace work, by making inquiry.

On account of the great variety of conditions met with in installing a furnace, we shall be only too glad to give data which will cover average conditions of exposure and for well-built houses.

For all general purposes the following will give correct results for maintaining 70 degrees heat with outside temperature at 10 degrees below zero. For every additional 10 degrees below zero add 10 per cent. to results.

SIZE OF FURNACE.

A method of figuring the furnace size to meet most conditions of exposure is to take the total wall exposure (allowing for roof), deduct the glass to get the net wall surface, divide the net wall surface by 4, and add the glass surface and divide this total by 2, which will give you the required grate area in square inches.

The diameter of the grates will be found in the data under each of the furnaces. Divide the diameter by 2, obtaining the radius; square the radius and multiply it by 3.1416. This gives the grate area in square inches. This will apply where the outside temperature figured on is 10 degrees below zero Fahrenheit.

SETTING AND PIPING.

The proper location of a furnace, no less than the size and arrangement of the warm-air conductor pipes and return-air connection, is one of the most important requisites for its successful operation. The position of the furnace should be as central as the arrangement of the basement will permit, with the warm-air pipes as nearly of one length as possible. If one side of the building is more exposed to the weather than the other, generally the north or west, that side should be favored by placing the furnace to it or **by increasing the size of the warm-air pipes.**

The furnace, whether portable or brick set, should rest on a substantial foundation of brick or concrete, and care should be taken in mounting to have the casting **perfectly level** and all joints properly cemented. The chimney should be examined before connecting the smoke pipe, to see that there is no obstruction and no other openings leading into it.

AIR SUPPLY.

We advise wherever possible to provide two, three, or even four, cold-air ducts. We recommend that these ducts be constructed with the inside area nearly, if not fully, **equal to the area of all warm-air pipes.**

The use of ducts having one-half to two-thirds of the area of the warm-air outlets, on the theory that the air expands when heated, is not advised.

The ducts should be airtight and connected to the furnace either through a pit or at the floor line.

For residences and stores in which little ventilation is required inside ducts should be used. For schools and other public buildings in which it is desired to provide a change of air for ventilating purposes, ducts should be so arranged that the air can be taken from the inside until the building has first been thoroughly warmed, then from the outside. With this arrangement we recommend that the outside ducts have a capacity equal to three-fourths the capacity of all warm-air pipes.

PIPE AREAS.

In arranging for the size of hot-air pipes, much will depend on conditions, that is, upon the construction of the buildings, exposure, wall and glass surface, length of warm-air pipe, elevation of same, etc.

Under ordinary conditions one square inch of pipe area will heat 25 to 35 cubic feet in a first-floor living-room and 30 to 40 cubic feet in a second-floor sleeping-room.

Another method, probably more accurate, is to determine the equivalent glass surface (gross wall surface minus the glass, divided by 4, to which the net glass surface is added), and allow three-quarters of a square inch of flue area for each foot of equivalent glass surface for the ground floor, three-fifths of a square inch for the first floor and half inch for the second floor in the average case of house construction. This is for 10 degrees below zero Fahrenheit. For lower temperatures make due allowance, as given under furnace sizes as above.

In churches, auditoriums and like buildings, where only one room is to be heated, we recommend the use of warm-air pipes having one square inch of area to every 50 or 60 cubic feet of space in building to be heated. Good insulation and the liberal use of asbestos or sheathing or paper will be well repaid in the saving of fuel.

GRADIENTS.

All warm-air pipes should be conducted from the highest point of the casing, keeping the tops of all pipes, whatever their size, on the same level where they connect with the furnace. Place dampers in all pipes near the furnace for shutting off the heat when not in use.

In running the warm-air pipes from the furnace, aim to obtain as much of an angle of elevation as possible, as the only power that moves the warm-air through the pipes is the tendency of heated air to rise, hence the greater the elevation the quicker the flow; avoid crooks and turns whenever possible.

Wall pipes should never be placed in outer walls, but between the interior partitions.

CHIMNEY FLUES.

To obtain the best results from a chimney it should be carried to a point above the roof and clear of any buildings in the immediate vicinity; the interior should be smoothly plastered and dimensions not less than 9 x 9 inches, increasing according to the size of the heater. It should be used for the heater only and have no other openings in it except a closed clean-out door below where the smoke pipe enters.

It is possible to err the wrong way and build the chimney too large, whereby the smoke pipe does not furnish sufficient heat to accelerate the upward movement throughout the entire space in the flue and prevents downward currents, which are frequent in large flue spaces.



REPAIRS

To enable the prompt shipment of repairs we have a special department in which we carry in stock at all times a large assortment of duplicate parts for McClary's "Famous" Stoves, Ranges and Furnaces.

On the following pages we have arranged cuts, with designating numbers and description, showing the repairs for our various stoves, ranges, etc., compiled especially for your use.

To avoid unnecessary delay and expense in shipping repairs, always refer to cuts and tables of description.

Be sure to give full name and number of the stove, range or furnace for which repairs are required. Also state whether for coal or wood. In ordering repairs for a stove or range, and stating the position of the parts face the front of the stove or range and designate right or left from that position. A **stove** is one which has pipe collar at the back end, so that the front is considered the end with ash-pit on. A **range** is one with the pipe collar on the back side, thus the side on which the oven door opens is considered the front.

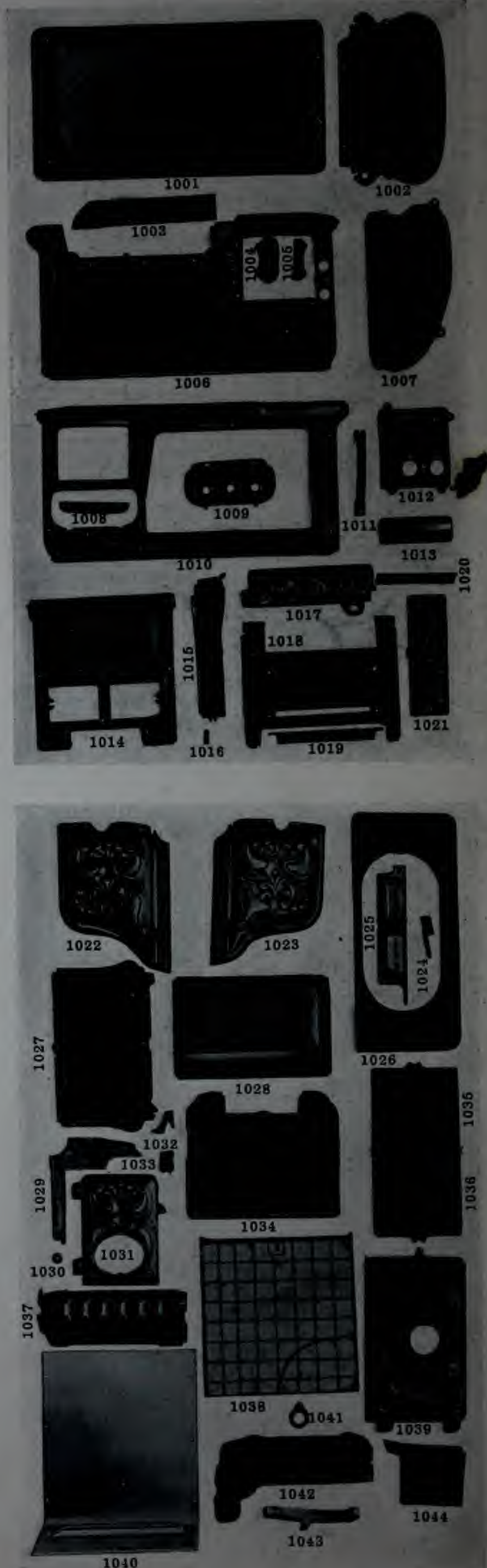
Give definite shipping instructions as to whether order is to be shipped by freight or express.

When customers do not give full particulars, it is our assumption that it is their wish that we use our best judgment in the filling and shipping of their orders, hence we are not responsible for errors which occur under such conditions.



McCLARY'S "PANDORA" RANGE

- 1001 Leg Bottom.
- 1002 Ash-Pit.
- 1003 Bottom Flue Strip.
- 1004 Stop for "L" Water-front.
- 1005 " " Straight Water-front.
- 1006 Blind Side.
- 1007 Smoke Box.
- 1008 Remove for Wood.
- 1009 Grate Stop.
- 1010 Open Side.
- 1011 Support for Collar Top.
- 1012 Wood Extension.
- 1013 Back Clean-Out.
- 1014 Main Back.
- 1015 Flue for Oven Top.
- 1016 Holder for Poker Door.
- 1017 Broiler Door.
- 1018 Main Front.
- 1019 Poker Door.
- 1020 Front Clean-Out.
- 1021 Main Back Stop.
- 1022 Left Reservoir End.
- 1023 Right " "
- 1024 Reservoir Damper Handle.
- 1025 " Damper.
- 1026 " Top.
- 1027 " Bottom.
- 1028 " Back.
- 1029 " Flue.
- 1030 Stop Button for Grate.
- 1031 Fire Door.
- 1032 Centre Post.
- 1033 " " Brick Clip.
- 1034 Oven Front.
- 1035 Reservoir Cover.
- 1036 " "
- 1037 Straight Water-front.
- 1038 Oven Top.
- 1039 " Door.
- 1040 " Bottom.
- 1041 Collar for "L" Water-front.
- 1042 "L" Water-front.
- 1043 "L" " Brick Clip.
- 1044 "L" " Back Brick.

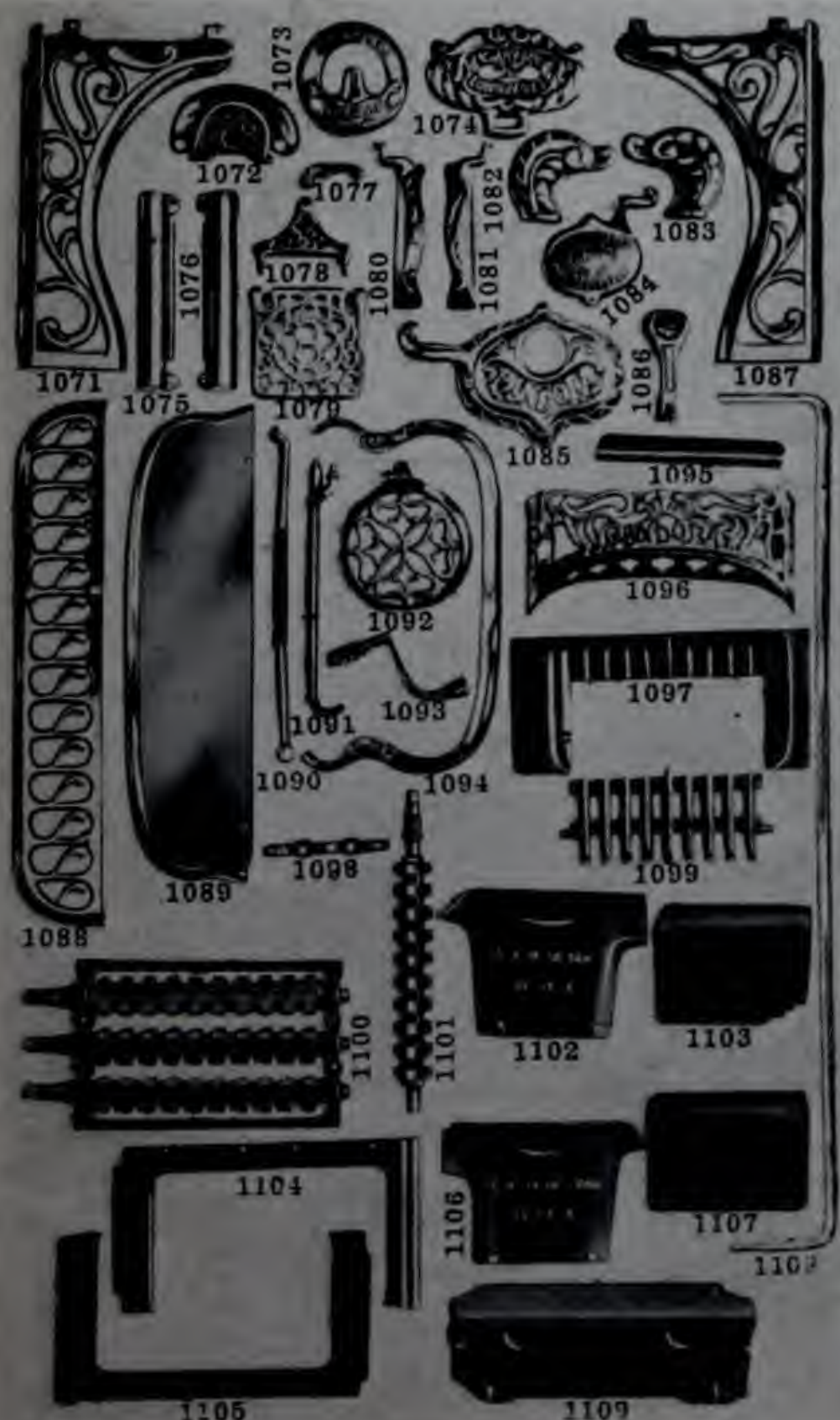
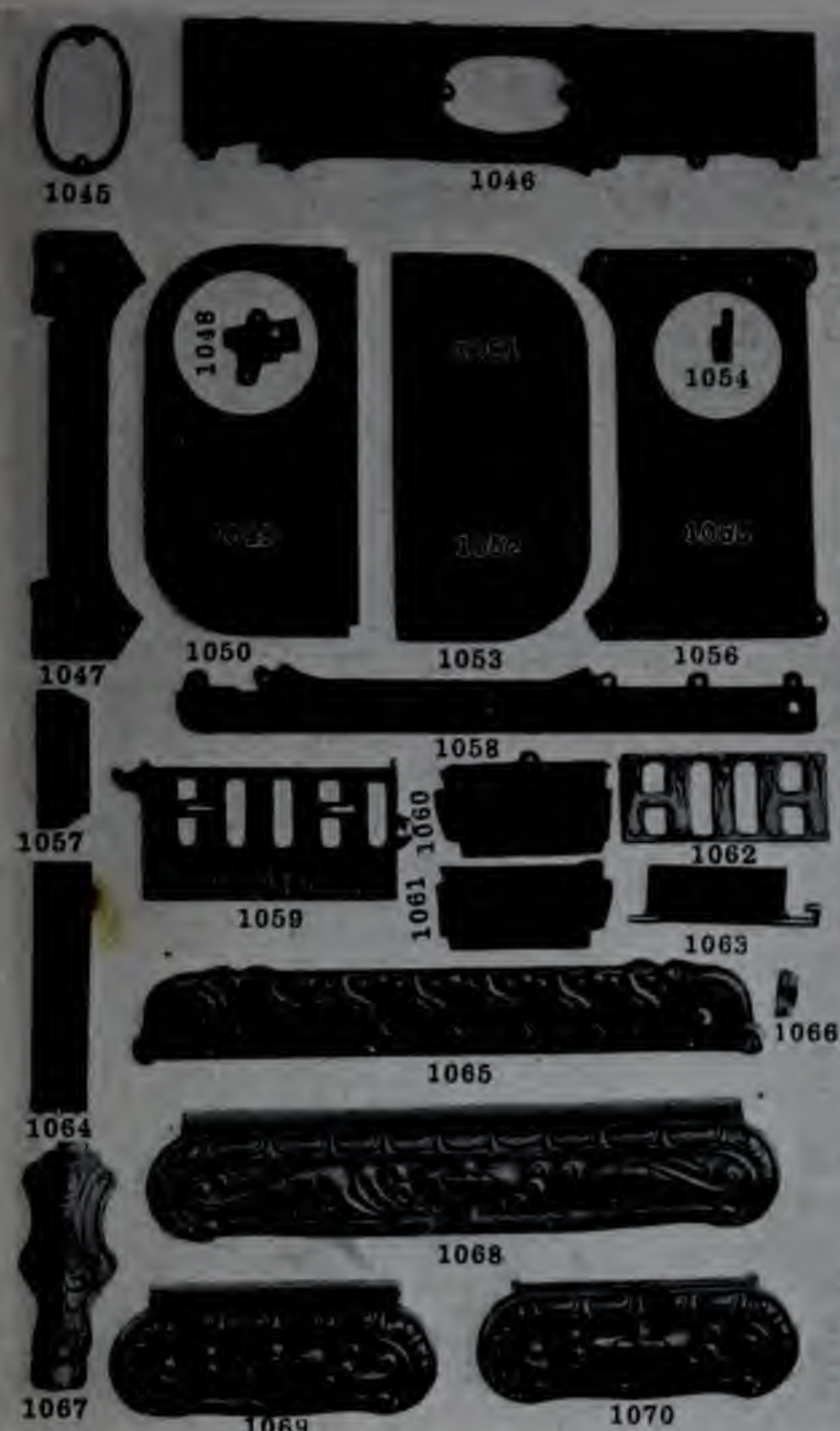


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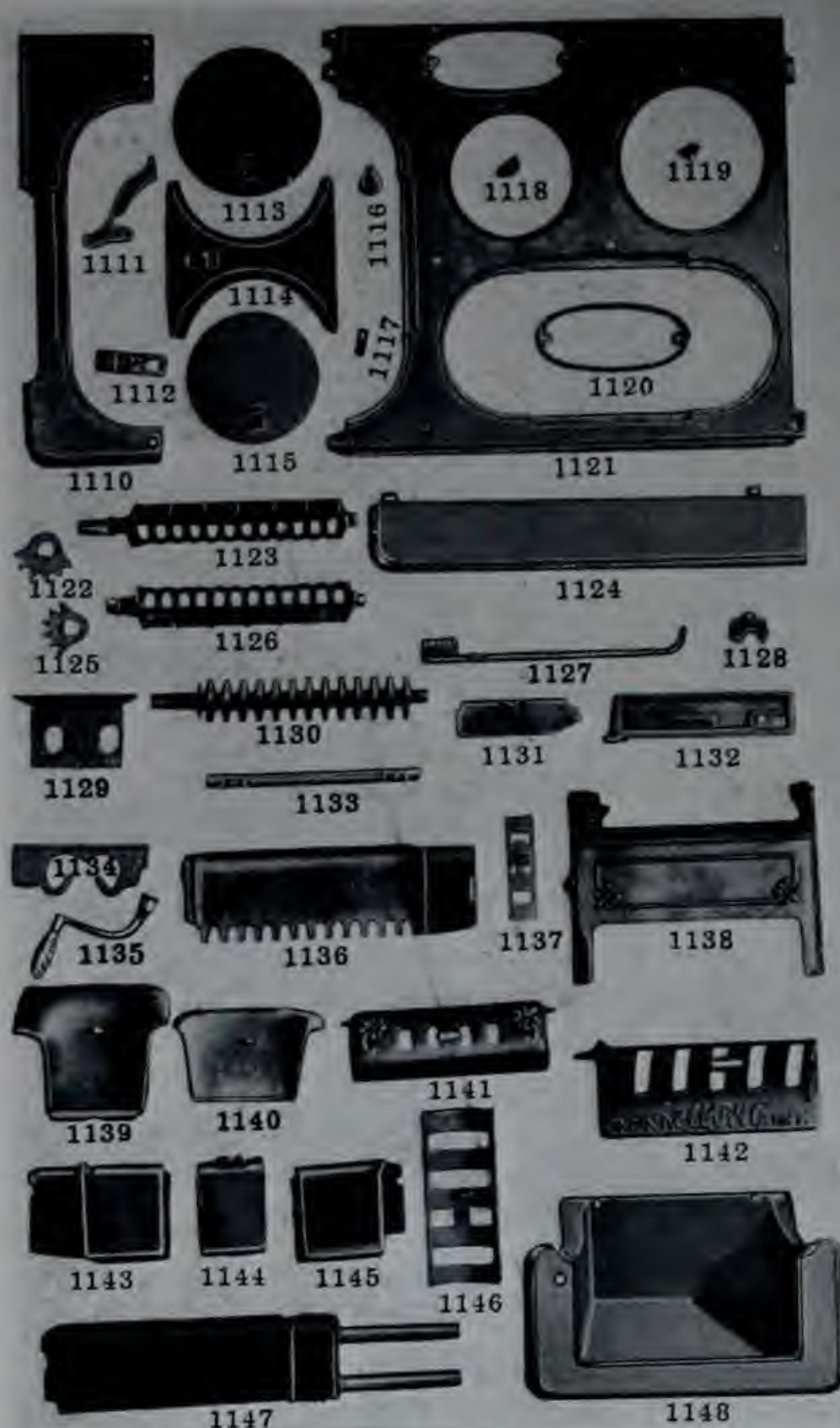


McCLARY'S "PANDORA" RANGE

—Continued



- 1045 Pipe Collar.
- 1046 Collar Top.
- 1047 Left Front Top.
- 1048 Damper Holder.
- 1049 Reducing Cover.
- 1050 Front Pan Top.
- 1051 Ventilating Cover.
- 1052 Cover, 9 inch.
- 1053 Back Pan Top.
- 1054 Damper Handle Bracket.
- 1055 Cover, 8 inch.
- 1056 Right-End Top.
- 1057 Ash Chute for Fire Door.
- 1058 Front Top.
- 1059 Hearth Plate.
- 1060 Left Ash Chute.
- 1061 Right " "
- 1062 Hearth Plate Slide.
- 1063 Direct Damper.
- 1064 Back Flue.
- 1065 " Guard.
- 1066 " " Teapot Stand Holder.
- 1067 Leg.
- 1068 Long Base Strip.
- 1069 Back " "
- 1070 Front " "
- 1071 Left-hand Bracket.
- 1072 Fuel Saver Damper.
- 1073 " " Frame.
- 1074 High Closet Medallion.
- 1075 Left High Closet Corner Post.
- 1076 Right " " "
- 1077 Fuel Damper Handle.
- 1078 Teapot Hinge Plate.
- 1079 Teapot Stand.
- 1080 Left High Closet Hinge.
- 1081 Right " " "
- 1082 Left Back Guard Corner.
- 1083 Right " " "
- 1084 Fire Door Medallion.
- 1085 Oven " "
- 1086 Kicker.
- 1087 Right High Closet Bracket.
- 1088 Oven Side Shelf.
- 1089 Back Shelf.
- 1090 Emery Towel Rod.
- 1091 Direct Damper Handle.
- 1092 Teapot Stand for Back Guard.
- 1093 Shaker.
- 1094 Rail for Hearth Plate.
- 1095 Front Steel Edge.
- 1096 Main Front Medallion.
- 1097 Wood Grate Frame.
- 1098 Grate Strap.
- 1099 Wood Grate.
- 1100 Triangular Grate Complete.
- 1101 Grate Bar.
- 1102 Back End Brick.
- 1103 Right Fire Back.
- 1104 Brick Rest.
- 1105 " " for "L" Water-front.
- 1106 Front End Brick.
- 1107 Left Fire Back.
- 1108 Steel Edge for Top.
- 1109 Front Lining.

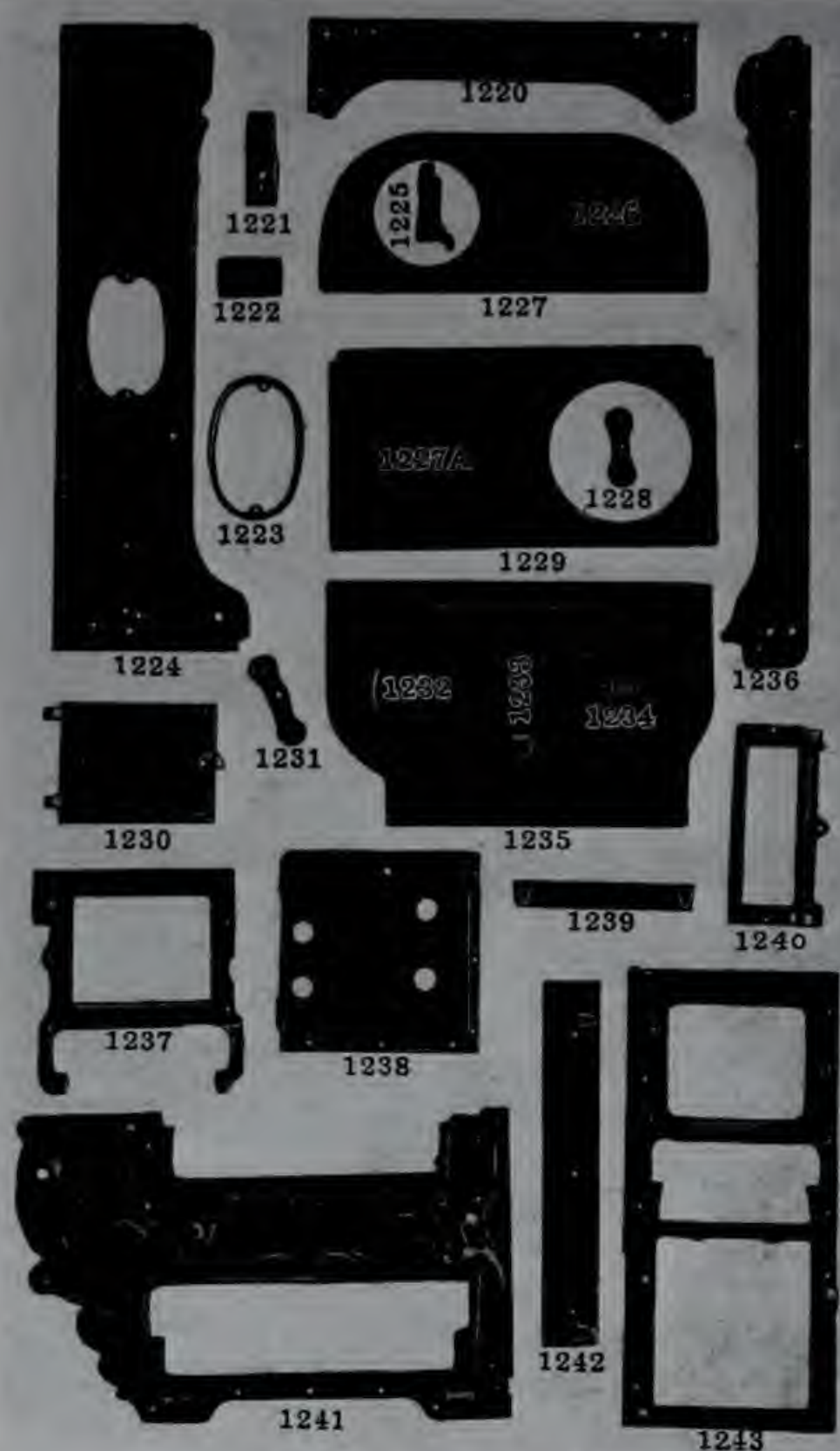
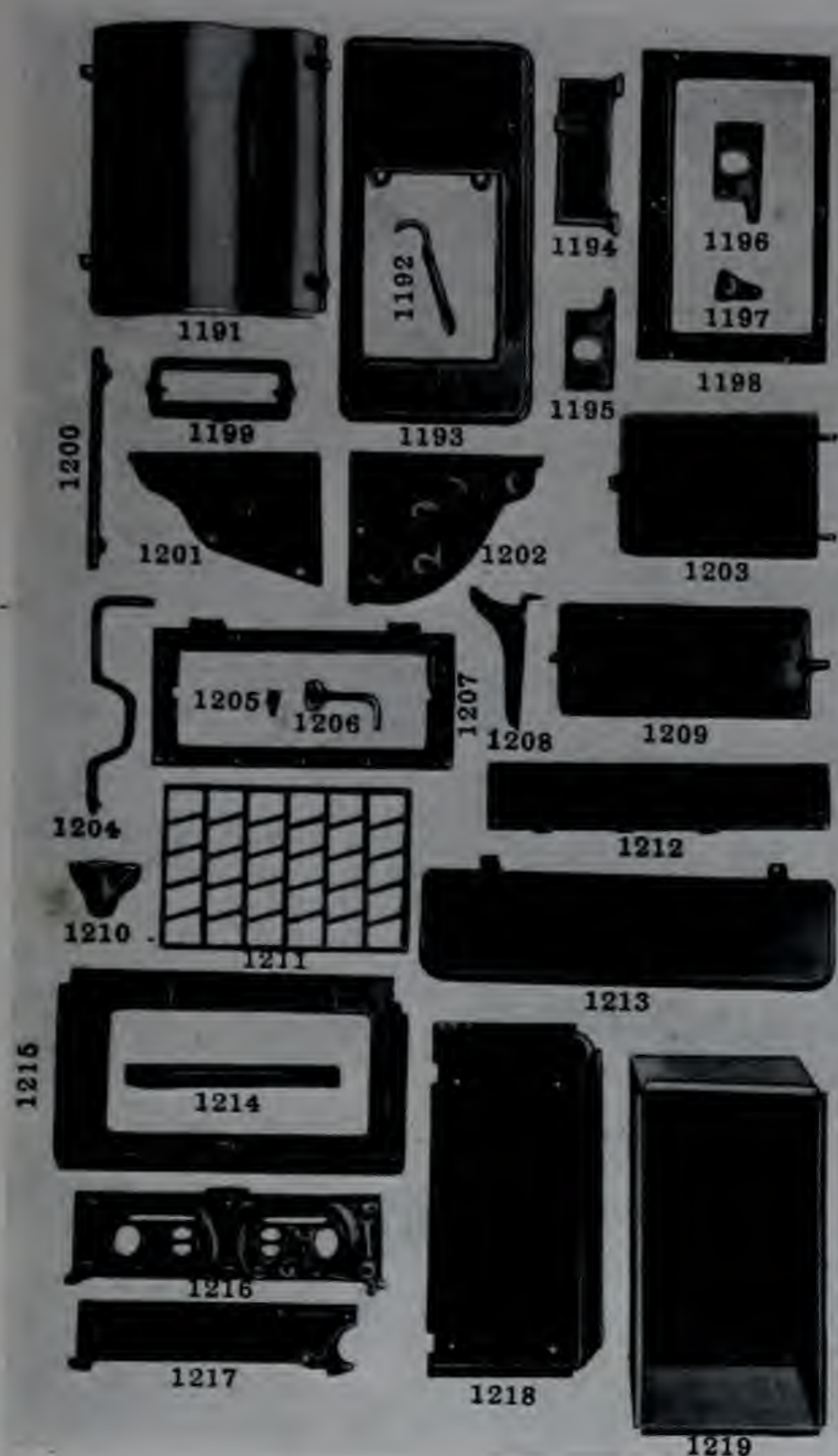


"ROB ROY" RANGE

- 1110 Left End Top.
- 1111 Support for Collar Top.
- 1112 Centre Post with Clip.
- 1113 Cover, 9 inch.
- 1114 Short Centre.
- 1115 Cover, 8 inch.
- 1116 Stop for Water Pipe.
- 1117 Hinge for Broiler Door.
- 1118 Front Centre Post.
- 1119 Back " "
- 1120 Pipe Collar.
- 1121 " " Top.
- 1122 Cog for Grate.
- 1123 Long Duplex Grate.
- 1124 Back Shelf.
- 1125 Cog for Grate.
- 1126 Short Duplex Grate.
- 1127 Direct Damper Handle.
- 1128 " " Holder.
- 1129 Grate Stop.
- 1130 Triangle Grate Bar.
- 1131 Left Ash Chute.
- 1132 Direct Damper.
- 1133 Brick Rest.
- 1134 Grate Hanger.
- 1135 Shaker.
- 1136 Front Lining.
- 1137 Broiler Door Slide.
- 1138 Main Front.
- 1139 Back End Brick.
- 1140 Front " "
- 1141 Broiler Door.
- 1142 Hearth Plate.
- 1143 Left Fire Back.
- 1144 Centre " "
- 1145 Right " "
- 1146 Hearth Plate Slide.
- 1147 Water Front.
- 1148 Ash Pit.
- 1149 High Shelf.

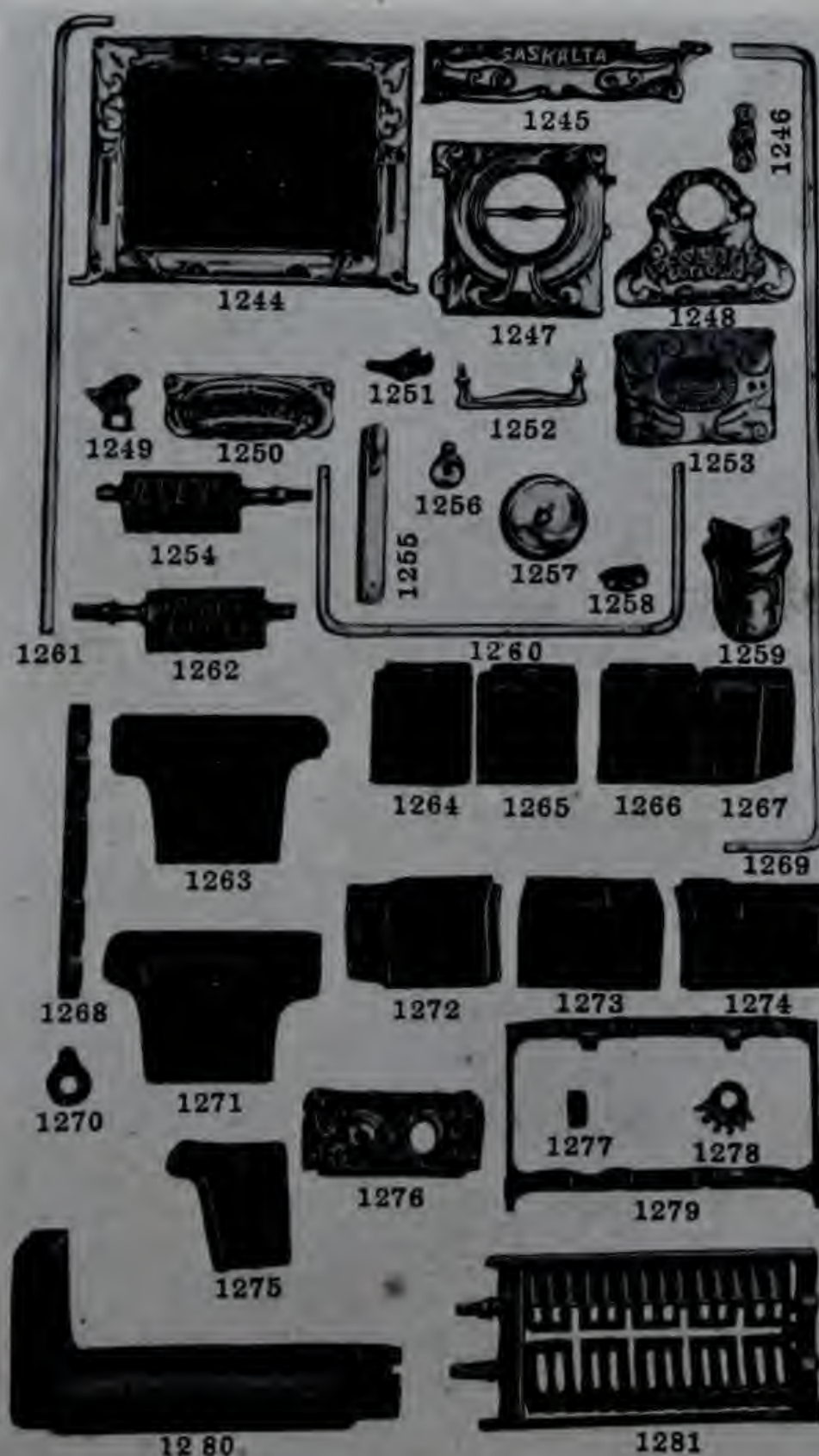


- 1150 Oven Side Shelf
- 1151 Ash Pit Rail.
- 1152 Hearth Plate Rail.
- 1153 Thermometer Plate.
- 1154 Oven Door Medallion.
- 1155 Rail for End Shelf.
- 1156 Left Reservoir End.
- 1157 Right " "
- 1158 Steel Reservoir Back.
- 1159 Kicker.
- 1160 Reservoir Top.
- 1161 Steel Edge for Main Top.
- 1162 " " for Reservoir.
- 1163 Cover for Reservoir.
- 1164 Back Guard.
- 1165 Knob for Oven Door.
- 1166 " " Fire " "
- 1167 Reservoir Bottom.
- 1168 High Shelf Teapot Stand Holder.
- 1169 High Shelf Neck.
- 1170 Back Guard Teapot Stand Holder.
- 1171 Oven Door.
- 1172 Front Long Base Strip.
- 1173 Fire Door.
- 1174 Leg.
- 1175 Back Long Base Strip.
- 1176 Short Base Strip.
- 1177 Upper Main Back.
- 1178 Lower " "
- 1179 Leg Bottom.
- 1180 Top Half of Smoke Box.
- 1181 Blind Side.
- 1182 Lower Half of Smoke Box.
- 1183 Clean-Out.
- 1184 Bottom Flue.
- 1185 Open Front.
- 1186 Oven " "
- 1187 " Back.
- 1188 " Top.
- 1189 " Bottom.
- 1190 Copper Reservoir.

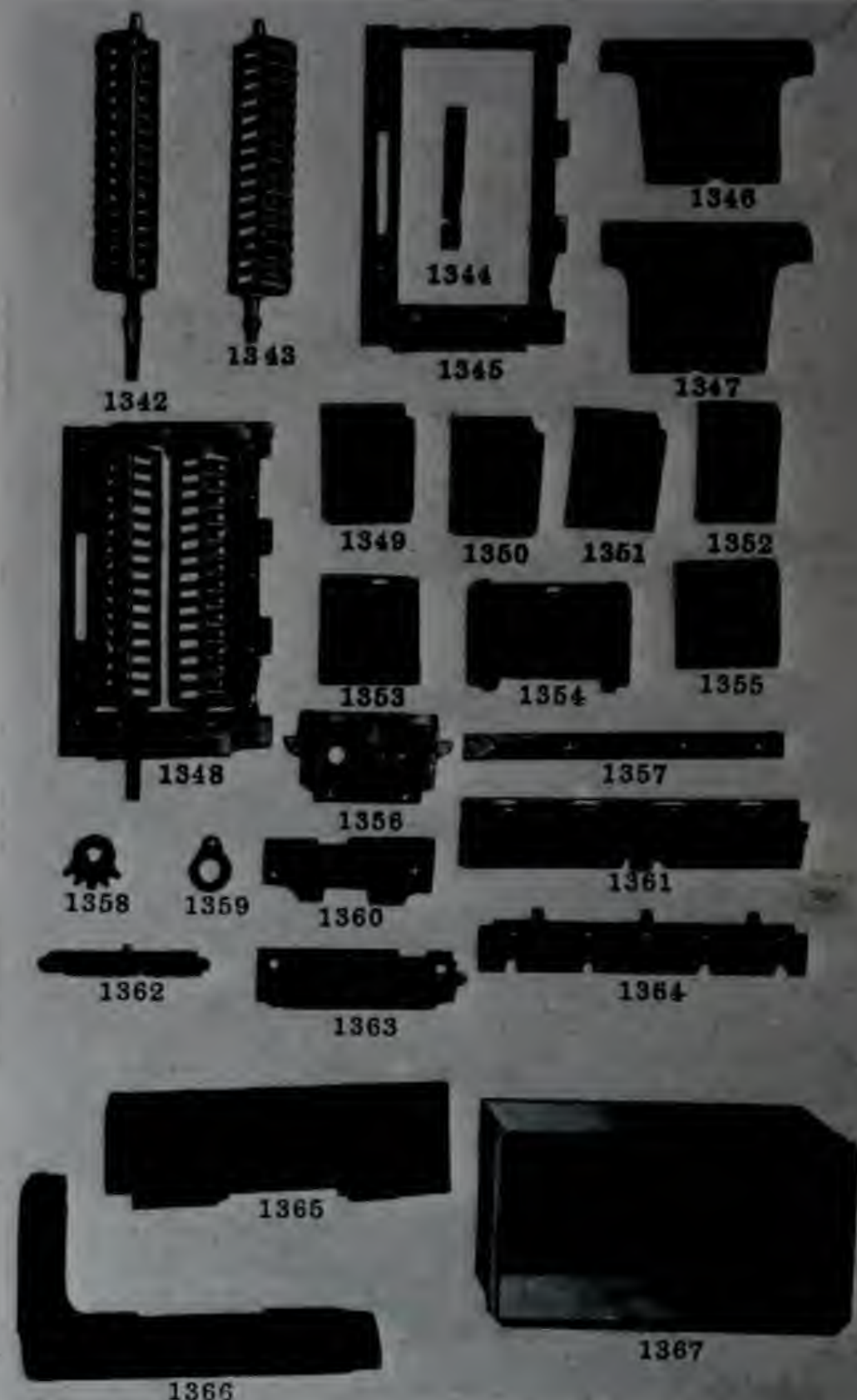
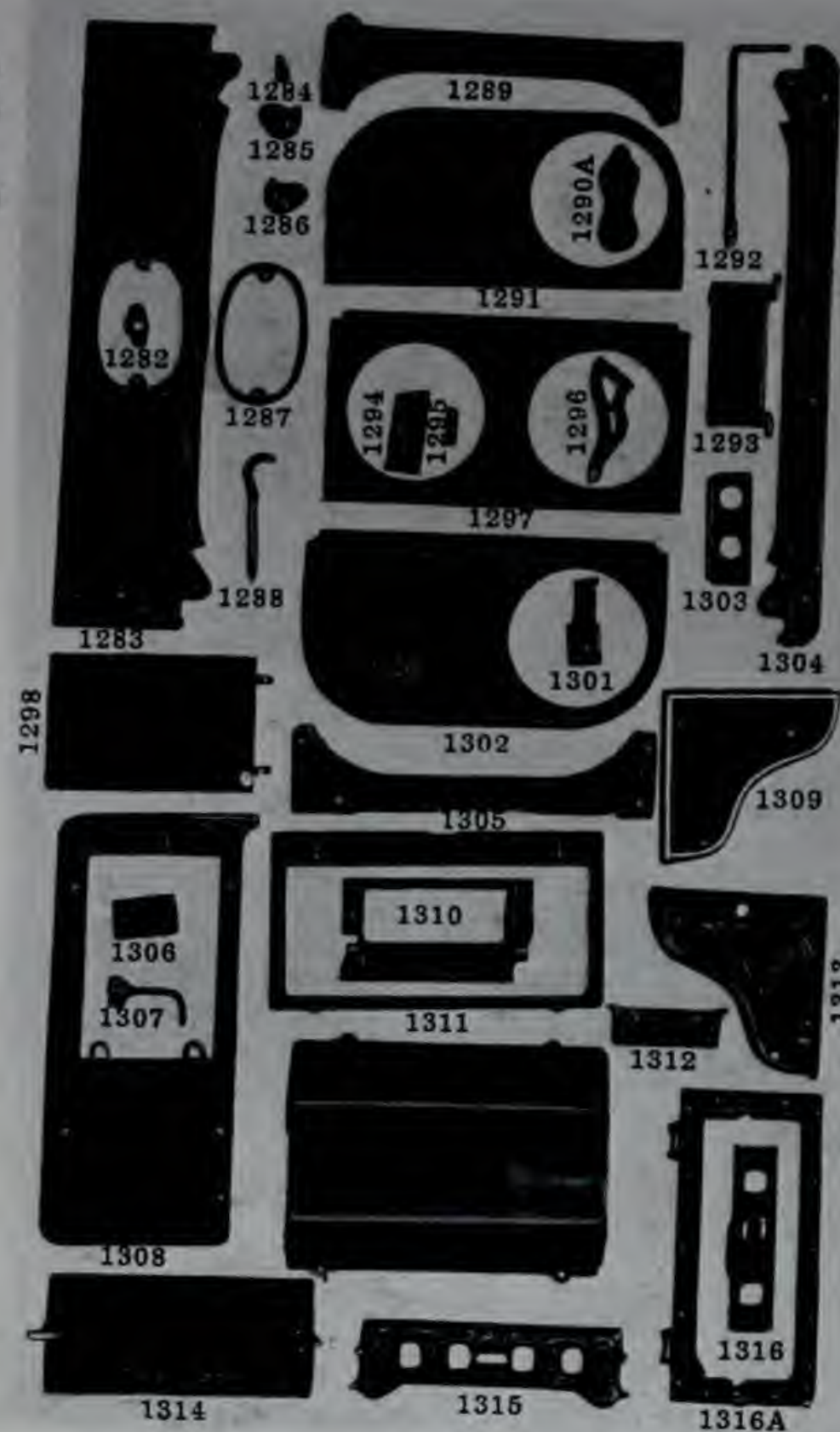


"SASK-ALTA" RANGE

- 1191 Reservoir Bottom.
- 1192 Direct Damper Handle.
- 1193 Reservoir Top.
- 1194 Direct Damper.
- 1195 Right Draft Slide.
- 1196 Left " "
- 1197 Grate Door Hinge.
- 1198 Upper Reservoir Frame.
- 1199 Clean-Out Frame.
- 1200 Draft Slide Holder.
- 1201 Back Reservoir Bracket.
- 1202 Front " "
- 1203 Reservoir Cover.
- 1204 Direct Damper Lever.
- 1205 " Damper Clip.
- 1206 Reservoir Damper Handle.
- 1207 " Frame.
- 1208 Hearth Plate Bracket.
- 1209 Reservoir Damper.
- 1210 Broiler Door Hinge.
- 1211 Oven Top Grating.
- 1212 " Brick Rest.
- 1213 Extension Shelf.
- 1214 Grate Slide.
- 1215 Brick Pan.
- 1216 End Grate Door.
- 1217 Broiler Door.
- 1218 Front Hearth Plate.
- 1219 Reservoir.
- 1220 Right End Top.
- 1221 Centre Post.
- 1222 Number Plate.
- 1223 Smoke Collar.
- 1224 Collar Top.
- 1225 Malleable Lever Bar.
- 1226 Cover, small.
- 1227 Back Pan Top.
- 1227A Cover, 9 inch.
- 1228 Straight Water Stop.
- 1229 Centre Pan Top.
- 1230 Fire Door.
- 1231 "L" Water Stop.
- 1232 Ventilating Cover.
- 1233 Short Centre.
- 1234 Reducing Cover.

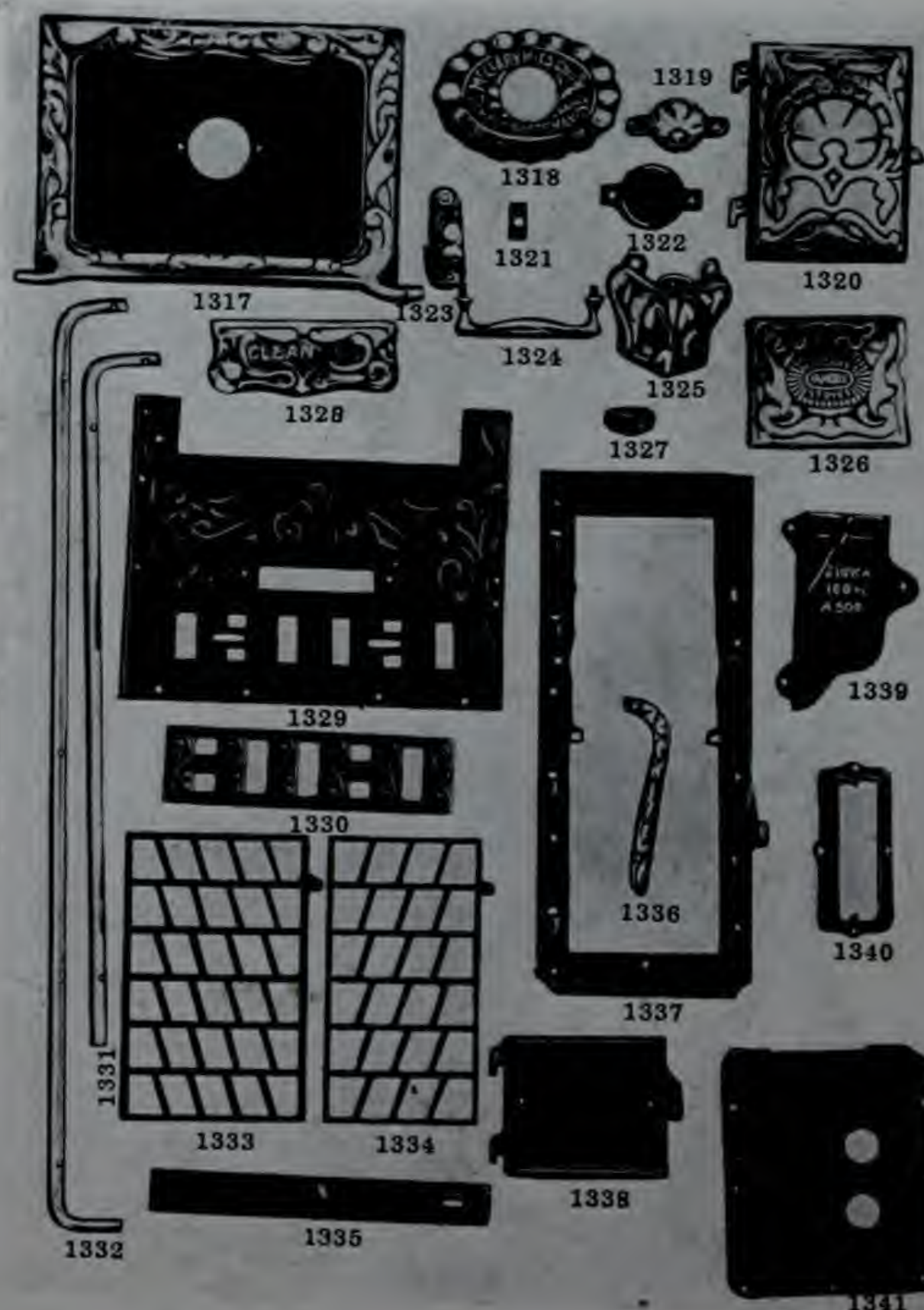


- 1235 Front Pan Top.
- 1236 " Top.
- 1237 Fire Door Frame Liner.
- 1238 Wood End.
- 1239 Back End Grate Slide Holder.
- 1240 Direct Damper Frame.
- 1241 Main Front.
- 1242 Right Grate Slide Holder.
- 1243 Fire Door Frame.
- 1244 Oven Door Frame.
- 1245 Broiler Door Medallion.
- 1246 Right Oven Door Hinge.
- 1247 Ash-pit Door.
- 1248 Oven Door Medallion.
- 1249 Broiler Door Catch.
- 1250 Clean-Out.
- 1251 Broiler Door Lever.
- 1252 Oven Door Handle.
- 1253 Fire Door Medallion.
- 1254 Left-hand Short Grate.
- 1255 Nickel Edge for Collar Top.
- 1256 Front Grate Stop.
- 1257 Screw Draft.
- 1258 Oven Door Catch Holder.
- 1259 Leg.
- 1260 Nickel Edge for Hearth.
- 1261 " " Square.
- 1262 Right Short Grate.
- 1263 Back End Brick.
- 1264 Right Fire Brick.
- 1265 " " " All the same.
- 1266 " " " "
- 1267 " Front " "
- 1268 Double Duplex Grate Cap.
- 1269 Nickel Edge for Extension.
- 1270 Collar for Water Pipe.
- 1271 Front End Brick.
- 1272 Left Front Brick.
- 1273 Left Centre Brick.
- 1274 Left Back Brick.
- 1275 Right Fire Brick for "L" Water-front.
- 1276 Front Grate Door.
- 1277 Left Brick Clip.
- 1278 Cog.
- 1279 Double Duplex Frame.
- 1280 "L" Water-front.
- 1281 Single Duplex Grate, complete.

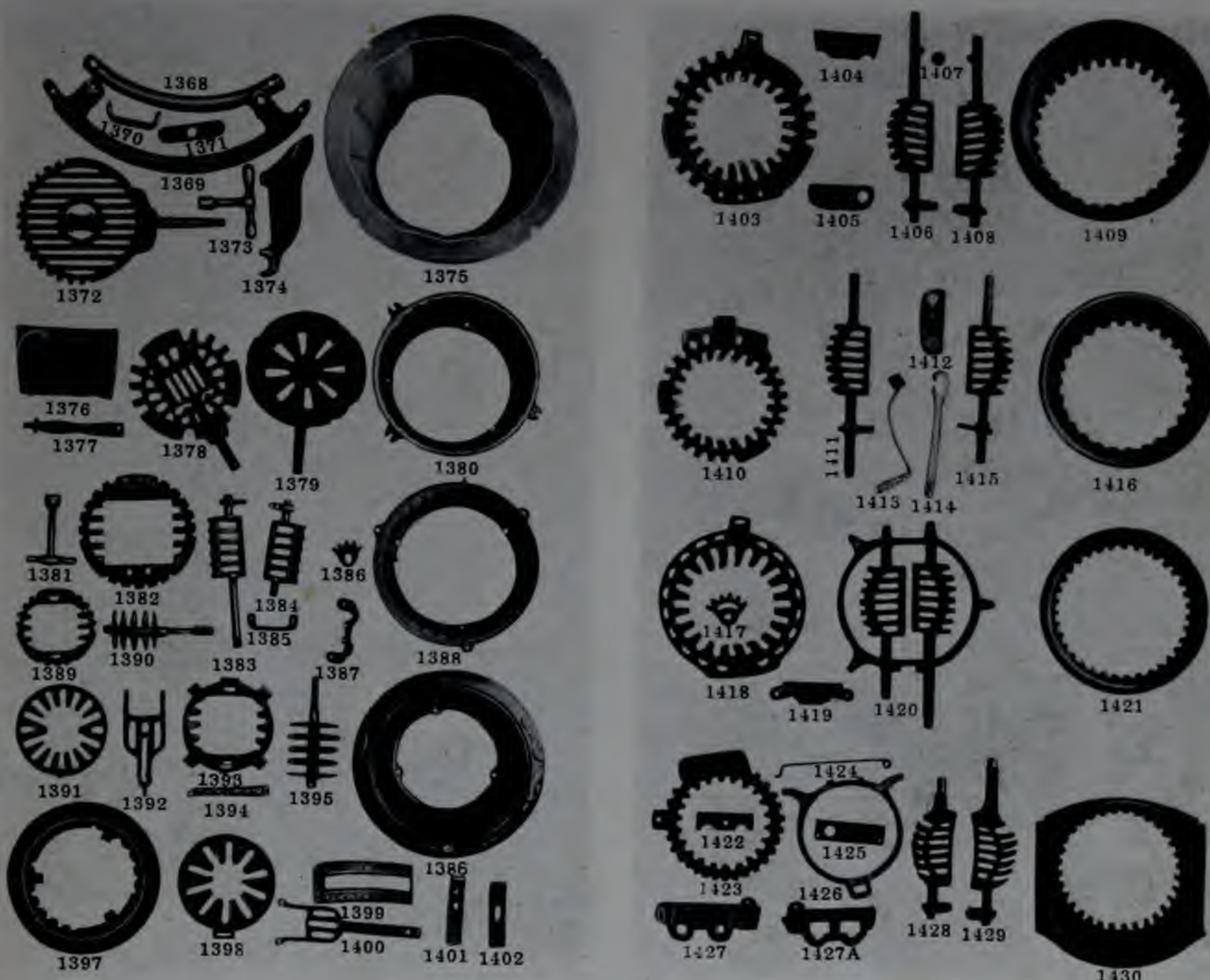


"KOOTENAY" RANGE

- 1282 Damper Lever Holder.
- 1283 Collar Top.
- 1284 Direct Damper Clip.
- 1285 Right Broiler Door Hinge.
- 1286 Left " "
- 1287 Smoke Collar.
- 1288 Damper Handle.
- 1289 Right End Top.
- 1290 Cover.
- 1290A "L" Water Stop.
- 1291 Back Pan Top.
- 1292 Direct Damper Lever.
- 1293 " Damper.
- 1294 Straight Water Stop.
- 1295 Poker Door Hinge.
- 1296 Extension Shelf Bracket.
- 1297 Centre Pan Top.
- 1298 Reservoir Cover.
- 1299 Reducing " "
- 1300 Short Centre.
- 1301 Centre Post.
- 1302 Front Pan Top.
- 1303 Inside Pipe Collar.
- 1304 Front Top.
- 1305 Left End Top.
- 1306 Number Plate.
- 1307 Reservoir Damper Handle.
- 1308 " Top.
- 1309 " Back Bracket.
- 1310 Direct Damper Frame.
- 1311 Upper Reservoir " "
- 1312 Poker Door.
- 1313 Front Reservoir Bracket.
- 1314 Reservoir Damper.
- 1315 Broiler Door.
- 1316 " Slide.
- 1316A Reservoir Damper Frame.
- 1317 Oven Door Frame.
- 1318 " Medallion.
- 1319 Plug for Medallion.
- 1320 Ash-pit Door.
- 1321 Oven Door Slide Catch.
- 1322 Plug for Oven Door Liner.



- 1323 Right Oven Door Hinge.
- 1324 Oven Door Handle.
- 1325 Leg.
- 1326 Fire Door Medallion.
- 1327 Oven " Catch Holder.
- 1328 Clean-Out.
- 1329 Main Front.
- 1330 Draft Slide.
- 1331 Nickel Edge for Square.
- 1332 " " Extended.
- 1333 Right Oven Top Grating.
- 1334 Left " "
- 1335 Back Bone.
- 1336 Edge for End Shelf.
- 1337 Fire Door Frame.
- 1338 Fire Door.
- 1339 Damper Handle Bracket.
- 1340 Clean-Out Frame.
- 1341 Wood End.
- 1342 Long Shaker Grate.
- 1343 Short Grate.
- 1344 Grate Carrier.
- 1345 " Frame.
- 1346 Front End Brick.
- 1347 Back " "
- 1348 Grate, complete.
- 1349 Right Fire Brick
- 1350 " " All the same.
- 1351 " " "
- 1352 Right Front Brick.
- 1353 Left " "
- 1354 " Centre Brick.
- 1355 " Back Brick.
- 1356 Grate Door.
- 1357 Right Grate Frame Rest.
- 1358 Grate Cog.
- 1359 Water Pipe Collar.
- 1360 Back End Brick Rest.
- 1361 Oven Top Brick Holder.
- 1362 Grate Cap.
- 1363 "L" Water-front Ash Guard.
- 1364 Left Brick Holder.
- 1365 Straight Water-front.
- 1366 "L" Water-front.
- 1367 Reservoir.



- "BOSS" HEATER**
 1368 Foot Rail, Short.
 1369 " Long.
 1370 Grate Follower.
 1371 " Holder.
 1372 Grate.
 1373 Shaker.
 1374 Grate Rest.
 1375 Fire-Pot.

- "FAMOUS OAK"**
 1376 Fire-Pot Lining.
 1377 Shaker.
 1378 Grate.
 1379 Wood Grate.
 1380 Fire-Pot.

- "BELLE OAK"**
 1381 Shaker.
 1382 Grate Frame.
 1383 Long Grate.
 1384 Short " "
 1385 Shaker Grate Rest.
 1386 Cog.
 1387 Grate Strap.
 1388 Fire-Pot.
 1389 Grate Frame.
 1390 Shaker Grate.

- "SUNBEAM OAK"**
 1391 Grate Frame.
 1392 " Slide.
 1393 " Frame.
 1394 Shaker.
 1395 Dump Grate.
 1396 Fire-Pot.

- "VERY HOT BLAST"**
 1397 Grate Frame.
 1398 Grate.
 1399 " Follower Frame.
 1400 " Slide.
 1401 " Frame Rest.
 1402 " Follower.

400 SERIES "FAMOUS" BASE BURNER

- 1403 Flat Grate.
 1404 Grate Cap.
 1405 " Stop.
 1406 Long Grate.
 1407 Grate Roller.
 1408 Short Grate.
 1409 Fire-Pot.

300 SERIES "FAMOUS" BASE BURNER

- 1410 Flat Grate. 1414 Flat Shaker.
 1411 Long " 1415 Short Grate.
 1412 Grate Stop. 1416 Fire-Pot.
 1413 Shaker.

130 SERIES "FAMOUS" BASE BURNER

- 1417 Cog.
 1418 Flat Grate.
 1419 Grate Cap.
 1420 " and Frame, complete.
 1421 Fire-Pot.

"GLADONA"

- 1422 Grate Cap.
 1423 " Frame.
 1424 Shaker Bar.
 1425 Grate Stop.
 1426 " Frame Rest.
 1427 Left Grate Holder.
 1427A Right " "
 1428 Short Grate.
 1429 Long " "
 1430 Fire-Pot.

"SIGNAL" BASE BURNER

- 1431 Flat Grate.
 1432 Grate Slide.
 1433 Shaker.
 1434 Grate Frame Rest.
 1435 Fire-Pot.

"BLAZER"

- 1436 Grate Follower, No. 170.
 1437 " " No. 10.
 1438 " Rest, No. 120.
 1439 " No. 120.
 1440 " Rest, No. 170.
 1441 Shaker, No. 170.
 1442 Grate, No. 170.
 1443 Fire-Pot, No. 170.

"FAIRY QUEEN"

- 1444 Grate Frame.
 1445 Shaker.
 1446 Grate.
 1447 Front Lining.
 1448 Back " "
 1449 End " "

"AUTO"

- 1450 Grate Slide, No. 19.
 1451 Shaker, No. 19.
 1452 Grate Frame, No. 19.
 1453 Fire-Pot, No. 19.
 1454 Grate Follower, No. 180.
 1455 " Rest, No. 180.
 1456 " No. 180.
 1457 Fire-Pot, No. 180.

"GLOBE DEFIANCE"

- 1458 Base.
 1459 Grate Follower.
 1460 Grate.
 1461 Fire-Pot.





9-50 'SERIES "ARMY," **9-40 SERIES "D.O. HOTEL"** **AND** **"NAVY" RANGE REPAIRS**

- 1462 Right Collar Top.
- 1463 Connecting Plate between 9-40 "D.O. Hotel" and 9-50 "Army" and "Navy."
- 1464 Left Collar Top, 9-40 "D.O. Hotel."
- 1465 Direct Damper, 9-40 "D.O. Hotel," 9-50 "Army" and "Navy."
- 1466 Direct Damper Frame, 9-40 "D.O. Hotel," 9-50 "Army" and "Navy."
- 1467 Left Front Brick, 9-40 "D.O. Hotel," 9-50 "Army" and "Navy."
- 1468 Left Centre Brick, 9-40 "D.O. Hotel," 9-50 "Army" and "Navy."
- 1469 Right Centre Brick, 9-40 "D.O. Hotel," 9-50 "Army" and "Navy."
- 1470 Left Back Brick, 9-40 "D.O. Hotel," 9-50 "Army" and "Navy."
- 1471 Right Back Brick, 9-40 "D.O. Hotel," 9-50 "Army" and "Navy."
- 1472 Right Centre Back, 9-40 "D.O. Hotel," 9-50 "Army" and "Navy."
- 1473 Left Centre Back, 9-40 "D.O. Hotel," 9-50 "Army" and "Navy."
- 1474 Right Front Back, 9-40 "D.O. Hotel," 9-50 "Army" and "Navy."

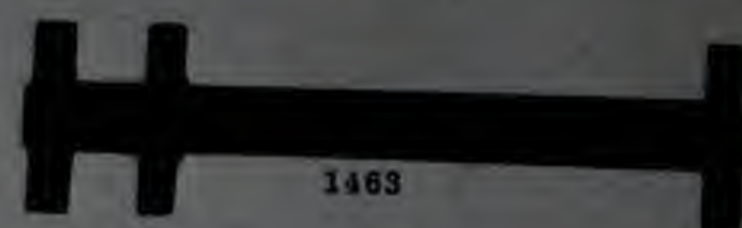
NOTE.—Fire-Box Linings have four pieces both in front and back. For end and four-piece linings, see page 182.

"CHEF" RANGE REPAIRS

- 1475 Right Half Circle, "Chef."
- 1476 Set of Reducing Covers, "Chef."
- 1477 Left-hand Circle, "Chef."
- 1478 Half-Blank Plate, "Chef."
- 1479 Half-Blank Plate, "Chef."
- 1480 Full-Blank Plate, "Chef."



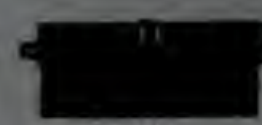
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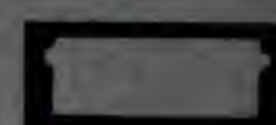
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1464



1465



1466



1467



1468



1469



1470



1471



1472



1473



1474



1475



1476



1477



1478



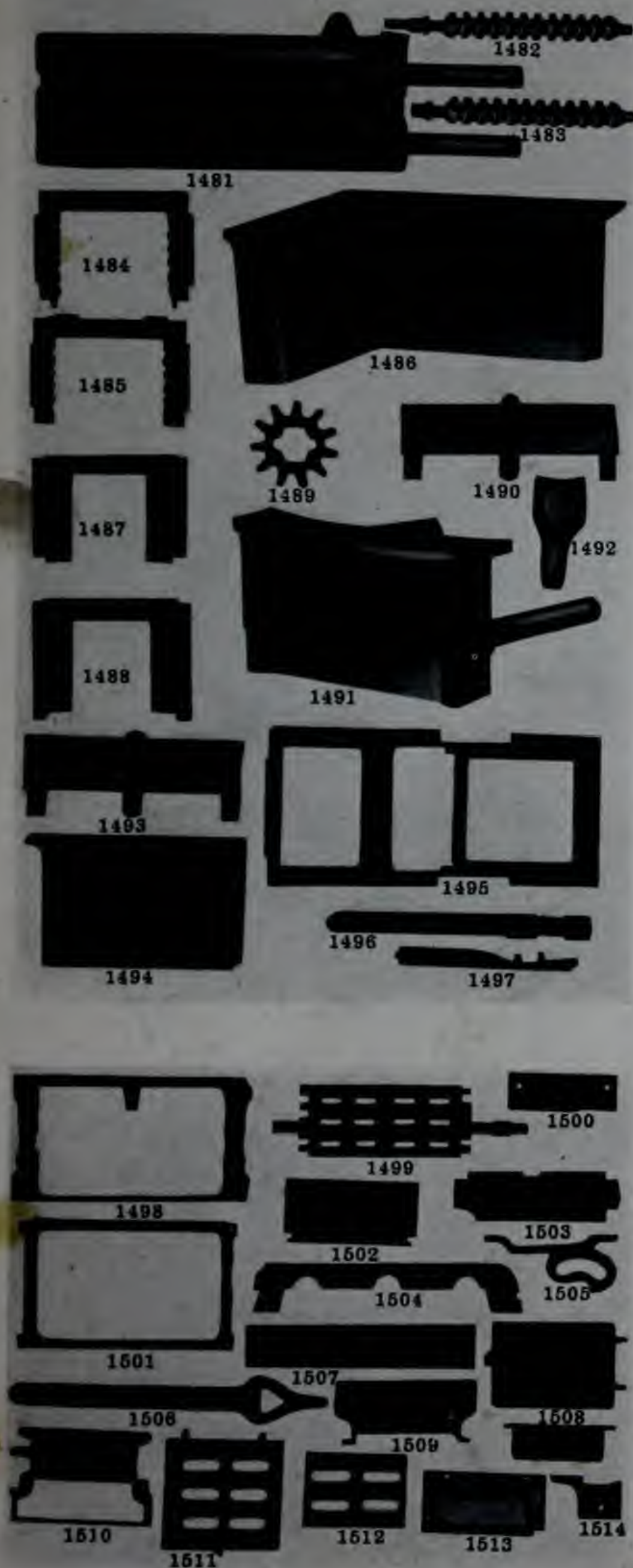
1479



1480



**9-50 SERIES "ARMY,"
9-40 SERIES "D.O. HOTEL"
AND
"NAVY" RANGE REPAIRS**



- 1481 Straight Water-front, 9-50 "Army" and "Navy."
- 1482 Shaker Grate, 9-50 "Army," "Navy" and 9-40 "D.O. Hotel."
- 1483 Short Grate, 9-50 "Army," "Navy" and 9-40 "D.O. Hotel."
- 1484 Back Half of Coal Brick Pan, 9-40 "D.O. Hotel."
- 1485 Front Half of Coal Brick Pan, 9-40 "D.O. Hotel."
- 1486 "L" Water-front, 9-40 "D.O. Hotel."
- 1487 Back Half Wood Brick Pan, 9-40 "D.O. Hotel."
- 1488 Front Half Wood Brick Pan, 9-40 "D.O. Hotel."
- 1489 Grate Cog, 9-40 "D.O. Hotel."
- 1490 L.H. Grate Frame Rest, 9-50 "Army" and "Navy."
- 1491 Flat Water-back, 9-50 "Army," "Navy" and 9-40 "D.O. Hotel."
- 1492 Centre Post, 9-50 "Army," "Navy" and 9-40 "D.O. Hotel."
- 1493 R.H. Grate Frame Rest, 9-50 "Army," "Navy" and 9-40 "D.O. Hotel."
- 1494 Back End Brick Straight Water-front, 9-50 "Army," "Navy" and 9-40 "D.O. Hotel."
- 1495 Fire Door Frame, 9-40 "D.O. Hotel."
- 1496 Back Bone, 9-50 "Army" and "Navy."
- 1497 Damper Shank, 9-50 "Army," "Navy" and 9-40 "D.O. Hotel."
- 1498 Wood Grate Frame, 9-50 "Army," "Navy" and 9-40 "D.O. Hotel."
- 1499 Wood Grate, 9-50 "Army," "Navy" and 9-40 "D.O. Hotel."
- 1500 Wood Grate Cap, 9-50 "Army," "Navy" and 9-40 "D.O. Hotel."
- 1501 Coal Grate Frame, 9-50 "Army," "Navy" and 9-40 "D.O. Hotel."
- 1502 Grate Door, 9-50 "Army," "Navy" and 9-40 "D.O. Hotel."
- 1503 Wood Extension Plate, 9-50 "Army," "Navy" and 9-40 "D.O. Hotel."
- 1504 Coal Grate Cap, 9-50 "Army," "Navy" and 9-40 "D.O. Hotel."
- 1505 Fire Door Hinge, 9-50 "Army," "Navy" and 9-40 "D.O. Hotel."
- 1506 Shaker for Coal Grate, 9-50 "Army," "Navy" and 9-40 "D.O. Hotel."
- 1507 Oven Top Brick Holder, 9-50 "Army," "Navy" and 9-40 "D.O. Hotel."
- 1508 Fire Door, 9-50 "Army," "Navy" and 9-40 "D.O. Hotel."
- 1509 Grate Door (Old Style), 9-50 "Army," "Navy" and 9-40 "D.O. Hotel."
- 1510 Grate Door Frame (Old Style), 9-50 "Army," "Navy" and 9-40 "D.O. Hotel."
- 1511 Ash Pit Door, 9-50 "Army," "Navy" and 9-40 "D.O. Hotel."
- 1512 Ash Pit Door Slide, 9-50 "Army," "Navy" and 9-40 "D.O. Hotel."
- 1513 Direct Damper Frame, 9-50 "Army," "Navy" and 9-40 "D.O. Hotel."
- 1514 Damper Clip, 9-50 "Army," "Navy" and 9-40 "D.O. Hotel."



**9-50 SERIES "ARMY,"
9-40 SERIES "D.O. HOTEL"
AND
"NAVY" RANGE REPAIRS**

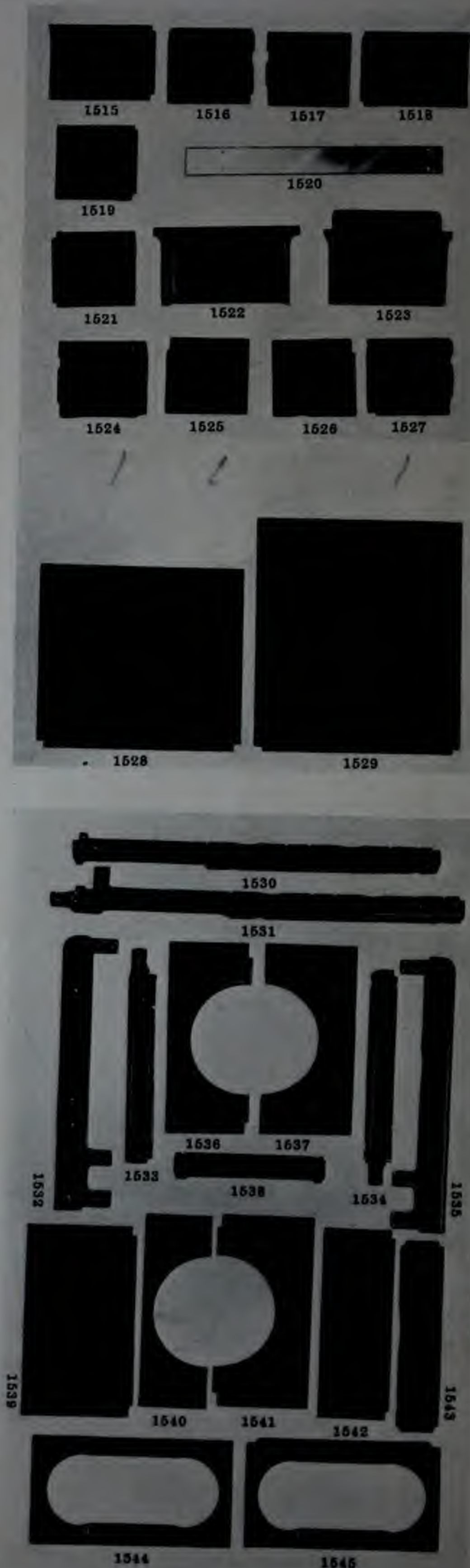
- 1515 Right Back Wood Lining, 9-50 "Army," "Navy" and 9-40 "D.O. Hotel."
- 1516 Right Front Wood Lining, 9-50 "Army," "Navy" and 9-40 "D.O. Hotel."
- 1517 Left Front Wood Lining, 9-50 "Army," "Navy" and 9-40 "D.O. Hotel."
- 1518 Left Back Wood Lining, 9-50 "Army," "Navy" and 9-40 "D.O. Hotel."
- 1519 Right Back Wood Lining for Flat and "L" Water-back, 9-50 "Army," "Navy" and 9-40 "D.O. Hotel."
- 1520 Left Back Wood Lining for Flat Water-back, 9-50 "Army," "Navy" and 9-40 "D.O. Hotel."
- 1521 Steel Strip for connecting two ranges in front, 9-50 "Army," "Navy" and 9-40 "D.O. Hotel."
- 1522 Back End Lining for 9-50 "Army," "Navy" and 9-40 "D.O. Hotel."
- 1523 Front End Lining for 9-50 "Army," "Navy" and 9-40 "D.O. Hotel."
- 1524 Left Front Lining for 9-50 "Army," "Navy" and 9-40 "D.O. Hotel."
- 1525 Left Back Lining for 9-50 "Army," "Navy" and 9-40 "D.O. Hotel."
- 1526 Right Back Lining for 9-50 "Army," "Navy" and 9-40 "D.O. Hotel."
- 1527 Right Front Lining for 9-50 "Army," "Navy" and 9-40 "D.O. Hotel."
- 1528 20-in. Blank Plate for 9-50 "Army," "Navy" and 9-40 "D.O. Hotel."
- 1529 25½-in. Blank Plate for 9-50 "Army," "Navy" and 9-40 "D.O. Hotel."
- 1530 Front Top Strip for 9-50 "Army."
- 1531 Right Front Top Strip for 9-50 "Army."
- 1532 Right End Strip for 9-50 "Army," "Navy" and 9-40 "D.O. Hotel."
- 1533 Left Front Top Strip, 9-40 "D.O. Hotel."
- 1534 Right Front Top Strip, 9-40 "D.O. Hotel."
- 1535 Left End Top Strip, 9-40 "D.O. Hotel."
- 1536 Flanged Half of Top Circle, 9-40 "D.O. Hotel."
- 1537 Plain Half of Top Circle, 9-40 "D.O. Hotel."
- 1538 Front Centre Top Strip, 9-40 "D.O. Hotel."
- 1539 12-in. Blank Plate for 9-50 "Army," "Navy" and 9-40 "D.O. Hotel."
- 1540 Plain Half Top Circle, 9-50 "Army" and "Navy."
- 1541 Flanged Half Top Circle, 9-50 "Army" and "Navy."
- 1542 8-in. Blank Plate for 9-50 "Army," "Navy" and 9-40 "D.O. Hotel."
- 1543 4-in. Top Coupling Strip in centre connecting 9-50 "Army."
- 1544 Plain French Centre for 9-50 "Army," "Navy" and 9-40 "D.O. Hotel."
- 1545 Flanged French Centre for 9-50 "Army" and "Navy."

NOTE.—Fire-Box Linings have two pieces both in front and back. For four-piece linings, see page 180.

**APPROXIMATE WEIGHT IN LBS. OF
LININGS FOR 9-50 "ARMY," "NAVY"
AND 9-40 "D.O. HOTEL"**

Left Front, marked 9-40, B223	11	lbs.
Left Front and Right Back Centre, marked 9-40, B226	10	"
Left Back, marked 9-40, B224	10	"
Right Front and Left Back Centre, marked 9-40, B225	12	"
Right Front, marked 9-40, B221	10	"
Right Front and Left Back Centre, marked 9-40, B225	12	"
Right Back, 9-40, marked B222	10	"
Left Front and Right Back Centre, marked 9-40, B226	10	"
Front End Brick	20	"
Back End Brick	22½	"

Connecting Top Strip for converting the 9-40 and 9-50 Tops:—
Mark, B173
Weight, 8½ lbs.



APPROXIMATE WEIGHT OF REPAIRS IN LBS. FOR McCLARY'S COAL OR WOOD STOVES



Name and No. of Stove	Front Coal Lining	Fire Back Linings for Coal	End Linings for Coal	Front Wood Linings	Single Bar of Coal Grate	Coal Grate Frame	Wood Grate	Front Top	Right Hand or Back End Top	Left End or Cut Top	Collar Top	Long Centre	Short Centre	Blank Cover
"Sask-Alta,"														
8 or 9-16-116-18-118-20-120	16	20	21	16	12	10	13	7			15		3	4
8 or 9-216-316-218-220	27	41	18	7	12	10	13	7			15		3	4
8 or 9-16-116-216								10						
8 or 9-18-118-218-20-120-220								5						
"Kootenay,"														
8 or 9-14-114-214-314-414	10	15	8	Same as for coal	7	8	5	8	7	5	11	7	4	4
8-18-118-218-318-418	21	22	18	"	11	12	8	8	5	5	17	6	3	3
9-18-118-218-318-418	21	22	18	"	11	12	8	8	5	5	17	7	4	4
8 or 9-122-222-322-422	21	22	18	"	11	12		7	7	5	18	7	4	4
8 or 9-514-614	14	17	15	"	12	7	O.S. 14 N.S. 9	5	6	5	10	7	4	4
8 or 9-518-522	21	25	25	"	12	10	O.S. 17 N.S. 11	7	7	4	15	7	4	4
8-614-618-622	20	18	17	"	12	8	8	7	7	4	15		3	3
9-614-618-622	20	15	17	"	12	10	8	7	7	4	15		4	4
"Kitchen,"														
48 or 49-20	16	9	16	5	7	6	5	5	11	5	11		4	4
68 or 69-20	16	9	11	5	7	4	5	6	15	5	15		4	4
"Garry," 8 or 9-218	11	12	6	11	6	6		10			20	5	3	4
"Regina," 8 or 9-220								10			22			
"Regina," 9-18-118											22			
"Pandora,"														
8 or 9-16-18	12	18	15	8	7	5	4	7	10	6	14		4	4
8 or 9-116-118	12	18	15	8	7	5	4	7	10	6	14		4	4
8 or 9-216-218	12	18	15	8	7	6	4	7	10	6	14		4	4
8 or 9-316-318	12	18	15	8	7	6	4	7	10	6	14		4	4
8 or 9-20-120	14	21	18	8	8	6	5	10	12	6	16		4	4
8 or 9-220-320	14	21	18	14	8	6	5	10	12	6	16		4	4
"Ladies' Aid," 8 or 9-20-120-220	16	19	11	5	7	4	5	6	12	4	10		4	4
"Rob Roy," 8 or 9-16-18	9	12	6	9	5	3	4	7			22		3	3
"Kitchener,"														
8 or 9-16	7	8	8	8	7	7 1/2	8	7	13	4	17	3	3	5
8 or 9-18	7	8	8	8	7	7 1/2	8	8	11	4	17	3	3	5
80 or 90-20	7	8	8	8	7	7 1/2	8	10	13	4	20	3	3	5
"Casteel," 8 or 9-20		7	6		4			10			9	3	3	3
"Defiant," 8 or 9-19	4	4	4	4	4	5	5	10		6	14	3	3	4
"Kenova," 8 or 9-18	3	5	5	2	3		3	3	3	6	7	7	3	3
"Le Roy,"														
7B.	6	7	5	6	3		4				12	3	2	2
8B, 90B	9	9	8	9	5		6	8			10	5	4	4
90BC, 9CC, 9C	11	12	12	12	8	5		8			12	5	4	4
9B	12	12	12	12	7		7	8			12	5	4	4
"Trans-Con," 9-18x21	12	13	13	8	8	6	8	10			16	5	4	4
"Galley"	4	4	2	2	3		2				11		1	2
"Pearl," No. 8	5	5	5	5	4	2	3			2	18		3	4
"Algoma," 516, 525, 535	30	47	26	30	12	12	15	26	30	18		12	6	6
"Champion," 8-18-318	21	23	15	21	6	8					26	5	3	4



APPROXIMATE WEIGHT OF REPAIRS IN LBS. FOR McCLARY'S WOOD STOVES

Name of Stove	Leg Bottom	Hearth Plate	False Bottom	Fire Back	Long Centre	Short Centre	Cover	Front Door	Wood Door	Front Top	Back Top	Sunk Hearth	Oven Top	Front Grate
"Model," No. 8, 9-20, 120.....	25	5	8	12	5	4	4	5	5	12	14	25	6	3
" " No. 9-22, 122.....	29	5	8	12	5	4	4	5	5	15	16	30	9	3
" " No. 9-24, 124.....	31	6	9	11	5	4	4	6	5	14	17	37	10	3
" " No. 9-27.....	35	7	15	17	5	4	4	4	6	22	26	39	10	3
"Brandon," No. 8, 8-20.....	23	5	6	5	6	3	3	4	3	14	13	16	9	3
" " No. 9, 90C.....	24	5	6	5	7	3	4	5	3	14	13	16	9	2
"Caledonian," four holes.....	28	7	12	12	5	3	4	4	3	17	21	14	12	4
" " five holes.....	34	8	12	12	5	3	4	4	3	26	23	50	19	3
"North-West".....	24	5	7	9	5	3	4	3	2	19	17	24	18	4
"Famous Model," No. 9-23.....	30	6	9	7	5	4	5	3	3	13	15	28	9	3
" " No. 9-25.....	31	8	12	9	5	4	5	6	3	17	18	36	10	4
"Maryboro," No. 8, 9-20B.....	20	6	10	10	5	4	4	4	4	12	13	13	12	3
" " No. 9-22, 9-22B.....	21	6	10	11	5	4	4	4	5	18	16	15	14	4
"Cobalt," 8, 9-20.....	19	7	15	6	7	5	3	4	2	11	8	7	9	
"Kenova," 8, 9-118.....	11	7	9	7	3	1	3	3	2	10	6	11	6	2
"Algoma," 516.....	Steel			24	11	6	6		Steel	14	18			17
"Brandon," No. 9.....	22	6	7	5	8	3	4	4	3	13	13	15	8	2
"Algoma," 525.....	Steel			24	11	6	6		Steel	14	18			17
" " 535.....	Steel			24		6	6		Steel	26	30			17

APPROXIMATE WEIGHT OF WOOD LININGS FOR WOOD HEATERS

Name of Stove	Full Set Lining, lbs.	Right Side Lining, lbs.	Left Side Lining, lbs.	Bottom Lining, lbs.	Fire Back, lbs.	
No. 27 "Mars".....		17	17	22		
No. 54 " ".....		17	17	22		
No. 30 "Yukon," 99.....		12	12	10	12	
No. 30 " " 999.....		36 R. Lower 19 R. Upper	41 L. Lower 18 L. Upper		12	Wood Grate, 2 lbs.
No. 15 "Fairy Queen".....						Wood Rest, 1 lb.
No. 17 " ".....						" " 1 "
No. 19 " ".....						" " 1 "
No. 21 " ".....						" " 1 "
No. 22 " ".....						" " 1 "
No. 25 " ".....						" " 1 "



APPROXIMATE WEIGHT OF FIRE-POTS AND GRATES

Name of Stove	Fire-Pot, lbs.	Flat Grate, lbs.	Frame, lbs.	Duplex Long Grate, with shank	Duplex Short Grate, with shank
230, "Famous"	25	7		6	6
240, " "	37	8		7	7
250, " "	28	8		8	7
113, 213 "Famous"	31	12		4	4
114, 214 " "	34	10		4	4
315, "Famous"	38	11		6	5
213, "Famous" "B" Base Burner	22	12		4	4
214, " " " " " "	34	10		4	4
313, 323 "Famous" Base Burner	31	6	9	4	4
314, 324 " " " "	27	10	7	6	6
315, 325 " " " "	33	11	7	6	6
414, "Famous" Base Burner	32	9	16	6	6
415, " " " "	35	10	15	6	6
416, " " " "	40	12	19	6	6
25, "Red Cross Signal"	14	4	4	Draw Grate	2 lbs.
26, " " " "	16	5	5	" " "	2 "
27, " " " "	23	6		Grate Frame	Rest 2 lbs.
271, " " " "	23	6		" " "	" 2 "
10, 10B, "Belle Oak"	11	2	2		
12, 12B " " "	15	2	2		
14, 14B " " "	17	5		4	3
16, 16B " " "	24	5		4	3
9, "Sunbeam Oak"	6	1	1		
11, " " " "	10	1	2		
111, " " " "	10	1	2		
13, 113, "Sunbeam Oak"	14, 12	1, 2			
15, 115 " " "	20, 21	1	4	2	5
17, 117 " " "	29, 31	2	5	4	5
12, "Gladona"	19	4	3	4	5
14, " " "	24	6	1	2	2
16, " " "	30	8	4	5	4
120, "Famous Oak"	19	4	3		
140, " " "	26	5	4		
160, " " "	43	8	6		
16, "Sofco"	23	7	7		
40, "Very Hot Blast"		6	8	Draw Grate	1 lb.
60, " " " "		8	11	" " "	2 lbs.
80, " " " "		11	17	" " "	3 "
213, 313, "Boss Cone"	30	6		Grate Rest	3 "
215, 315 " " "	36	9			
218, 318 " " "	68	14		" " "	5 "
220, 320 " " "	99	22		" " "	7 "
10, "Blazer"	4	1			
20, " " "	7	2			
70, 170, "Blazer"	14	3			
90, 190 " " "	38	6			
9, "Defiance Globe"	11	2			
10, " " "	13	3			
11, " " "	17	4			



TELEGRAPHIC PHRASES

CLASSIFIED FOR READY REFERENCE

Use these Codes in transmitting messages to us

ZABIAN	Ship in addition to previous order.
ZABRACK	Ship via cheapest route.
ZADKIAL	Ship via quickest route.
ZAFFER	Send by express.
ZAMBO	Send by Canadian Express.
ZANY	Send by Dominion Express.
ZAPOTE	Send by American Express.
ZANDS	Send by Canadian Northern Express.
ZAX	Ship soon as possible.
ZEAL	Ship by freight at once.
ZEALOT	Ship by Grand Trunk.
ZEALOUS	Ship by Canadian Pacific.
ZEALOUSLY	Ship by Michigan Central.
ZEBRA	Ship by Pere Marquette.
ZEBRANT	Ship by Intercolonial.
ZAMOISE	Ship by Grand Trunk Pacific.
ZANDER	Ship by Canadian Northern.
ZEBU	Ship via lake and rail.
ZECHN	Ship in first car the following.
ZEDOARY	Ship to-day; or if cannot, wire at once.
ZEPHYR	Do not ship unless you receive further instructions.
ZENDIK	When did you ship?
ZEMINDAR	Ship what you have ready, and balance soon as possible.
ZEND	Ship what you have ready, and cancel balance.
ZENITH	How soon could you ship?
ZERO	Have you shipped?
ZIMB	Wire lowest carload freight.
ZION	Add to order.
ZIONHEAD	Cancel our order.
ZIP	Change our order to read.
ZIPLESS	If our order has not yet been shipped.
ZIPSON	Trace shipment of.
ZIRCOM	If car not ready ship local.
ZIZEL	Wire car number and route shipped.
ZIHAR	When will stock order number — be shipped?
ZOHARTHAN	When will foundry order number — be shipped?
ZOMNAR	Cancel stock order number —.
ZOMNARTU	Cancel foundry order number —.
ZOPISSA	Hold car for additional orders mailed to-day.
ZOPPO	Hold car, writing to-day.
ZORGITE	If you cannot supply — substitute.

Use these Codes in translating messages from us

ZEIN	Have none in stock, but could ship.
ZEMIN	Will we ship what we have ready?
ZEOLITE	Can ship at once on receipt of order.
ZERUMBET	Can ship this week.
ZETETIC	Can ship next week.

TELEGRAPHIC PHRASES—Continued



ZEUGMA.....	Can ship within two weeks.
ZEUXITE.....	Can ship within a month.
ZIBELINE.....	Cannot ship as desired, but can ship as follows.
ZILLAH.....	Cannot ship.
ZEROTH.....	Will ship to-day.
ZEST.....	Will ship to-morrow.
ZESTLESS.....	Will ship next Monday.
ZETA.....	Will ship next Tuesday.
ZIGZAG.....	Will ship next Wednesday.
ZIMENT.....	Will ship next Thursday.
ZIMONE.....	Will ship next Friday.
ZINCKY.....	Will ship next Saturday.
ZINCODE.....	Will ship next week.
ZIPPERT.....	Will we ship balance?
ZOCCO.....	Shipped in Grand Trunk Car, No. —
ZOCCOST.....	Shipped in Canadian Pacific Car, No. —
ZOCLE.....	Shipped in Michigan Central Car No. —
ZOCLEITH.....	Shipped in Intercolonial Car, No. —
ZIMBIRD.....	Shipped in Grand Trunk Pacific Car, No. —
ZIMOCCA.....	Shipped in Canadian Northern Car, No. —
ZOCLITE.....	We require — thousand pounds for stock car.
ZODIAC.....	We require — thousand pounds for stove car.
ZODIDU.....	We require — thousand pounds for — car.
ZINCALI.....	Your telegram came too late; goods have been shipped.
ZINGARO.....	Best freight rate can get is —
ZINCOGRAPHY.....	Lowest carload freight to — on — is —
ZINGEL.....	Order received. Cannot ship until —
ZOBO.....	We accept your offer; send specifications and shipping instructions.
ZOMNARQUE.....	Stock order number — will be shipped —
ZONE.....	Stock order number — was shipped yesterday.
ZONED.....	Stock order number — was shipped to-day.
ZONELEITH.....	Stock order number — was shipped Monday.
ZONELESS.....	Stock order number — was shipped Tuesday.
ZONTH.....	Stock order number — was shipped Wednesday.
ZOO.....	Stock order number — was shipped Thursday.
ZOOLITE.....	Stock order number — was shipped Friday.
ZOOLOGY.....	Stock order number — was shipped Saturday.
ZOOTOMY.....	Stock order number — was shipped last car.
ZOOTOPSY.....	Stock order number — was shipped —
ZOOTOPATH.....	Foundry order number — will be shipped —
ZOTERA.....	Foundry order number — was shipped yesterday.
ZOUAVE.....	Foundry order number — was shipped to-day.
ZOUND.....	Foundry order number — was shipped Monday.
ZOUVIL.....	Foundry order number — was shipped Tuesday.
ZUMIC.....	Foundry order number — was shipped Wednesday.
ZUMOLOGY.....	Foundry order number — was shipped Thursday.
ZURLITE.....	Foundry order number — was shipped Friday.
ZYMOTIC.....	Foundry order number — was shipped Saturday.
ZYTHUM.....	Foundry order number — was shipped last car.
ZYTHURST.....	Foundry order number — was shipped —



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